

THE
House-keeper's Pocket-Book,
And Compleat
FAMILY COOK.

CONTAINING
Above Three Hundred Curious and
Uncommon RECEIPTS in
COOKERY, || **PICKLING,**
PASTRY, || **CANDYING,**
PRESERVING, || **COLLARING, &c.**

With PLAIN and EASY
Instructions for preparing and dressing every thing suitable for an Elegant Entertainment, from Two Dishes to Five or Ten, &c. And Directions for placing them in their proper Order.

CONCLUDING
With many Excellent PRESCRIPTIONS of
the most Eminent Physicians, of singular Efficacy in most Distempers incident to the Human Body :

And to the whole is prefix'd,
Such a copious and useful Bill of Fare of all manner of Provisions in Season for every Month of the Year, that no Person need be at a Loss to provide an agreeable Variety of Dishes.

By Mrs. Sarah Harrison of Devonshire.

L O N D O N :

Printed for T. WORRALL, at Judge Coke's Head, over
against St. Dunstan's Church, Fleetstreet. 1733.
(Price 2*s*. 6*d.* bound.)





TO THE
HOUSE-WIVES,
IN
Great-Britain.

LADIES,

A
S there have been already
many Collections of this
Kind publish'd, tho' at a
higher Price than that of
this Book, which I put into your
Hands, yet I think it necessary to

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say

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say something, as to the Usefulness thereof; and why with reason it may be preferr'd to the Rest.

IN the first Place then, the Contents are wholly furnish'd from my own Experience, and therefore Ladies may depend more safely upon them, than they could on such Collections, as are gathered out of Common Receipt-Books, and which frequently, when they come to be put in Practice, deceive the Expectations of those who make use of them.

SECONDLY. In the following Sheets may be found a compleat System of a House-keeper's Duty, laid down in a plain and easy Manner; the Bills of Fare for the several Months in the Year, being
an

D E D I C A T I O N . vii

an Invention which with respect to its Copiousness and Utility, will, I venture to assert, never be surpassed by any future Writer upon this Subject.

THIRDLY. The utmost Care hath been taken, throughout the several Directions given in this Book, for preparing the nicest Dishes, to avoid all unnecessary Expence, and, as far as the Thing was practicable, to unite Frugality unto Elegance in Eating.

I N a Word, that I may not take up too much of your time, from the more weighty Affairs of your Families, give me Leave, Ladies, to assure you, that I have exerted the best of my Knowledge and Experience, in composing the following

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lowing Pocket-Book for your Use ;
in which there is nothing omitted,
that to me appeared profitable for
a House-keeper to know ; and there-
fore I make the less Question of
your affording a kind Reception,
to the well intended Labours of,

LADIES,

Your most Humble

Sarah Harrison

Saro.

And Obedient Servant,

Sarah Harrison.

P R E F A C E,

Addressed to All

Good House-Wives, &c.

LADIES,



OW lightly soever Men esteem those Feminine Arts of Government which are practised in the Regulation of an Household, I may venture to Assert, they are of much more intrinsic value than some admired branches of Literature; for to say the Truth, What can be really of greater Use, than by Prudence and good Management, to supply a Family with all things that are Convenient, from a Fortune, which without such Care, would

x P R E F A C E.

would scarce afford Necessaries ? Certainly no Art whatsoever relating to terrestrial Things, ought to claim a Preference to that which makes Life Easy.

When the *Wiseſt* and most Eloquent have said all they can, it will be found a thing impossible to persuade Men out of the moderate and reasonable Gratifications of their Appetites ; a good Dinner will ever be preferable to a bad One, and there are few such Philosophers to be found, who had rather sit down to a Dish of Beef Stakes, than a well dress'd Entertainment. But as it is not every one's Fortune to have a large and plentiful Estate, altho' at the same time they want not a Delicacy of Genius fitted for the Use if it, so that Species of Oeconomy called Housewifry, comes naturally in here, in as much as it teaches

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teaches how to supply the deficiency of Wealth, by dressing and disposing all things Elegantly.

As this was the main End proposed in the compiling this Collection, so without Falshood or Vanity it may be averred, that nothing hitherto published, can in that respect be near so useful; for in the first Place, the Receipts are excellent in their Kind, tho' at the same time all possible care has been taken in general, to single out the least Expensive and the least Embarrassed; a few good Ingredients make the best Dishes, and a crowd of rich Things, are apter to satiate than to please the Palates of those who have the nicest Taste.

Again, the Bill of Fare is a new and admirable Contrivance, to supply at one View, the frugal Mistress of a Family with a perfect knowledge of

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every thing that is in Season; so that she has nothing more to do than to select what is fittest for the Table, and the Receipts at first Sight direct how, and in what manner, it may be Drest, so as to give the greatest Satisfaction.

The Country is the Place where generally Works of this Nature are best Received: I have therefore added an Appendix of the most Efficacious Prescriptions, from the most admir'd and applauded of the Faculty. Where People live at a great Distance from large Towns, things of this Nature are, I am sensible, highly useful, and I dare be answerable for their safety: So that I hope altogether this Volume will not fall short of its Title, but be in all respects, an House-keeper's Pocket-Book, and Compleat FAMILY COOK.

THE





T H E **HOUSE-KEEPER'S** **Pocket-Book.**

C H A P. I.

General Directions for small Families; shew-
ing what things ought to be kept always in
the House for Kitchin Use, and the sev-
eral sorts of Provisions which may be had
in the Month of January, and how to
serve them in the most Elegant Manner.



S I have been persuaded to
print my Book of Receipts, I
think it necessary to acquaint
the Reader of the design of the
Undertaking, which is to in-
form such House-keepers as are not in the
higher

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higher rank of Fortune, how to Eat or Entertain Company, in the most elegant Manner at a small Expence.

I have experienc'd in my own House-keeping, that to buy things at the first Hand, is to save at least one third of the Expence: By living in the Country for the most part remote from a Market Town, I found it so; and then could not always procure such good things as I would, besides the trouble of sending a Man and Horse for them; and when I have been in *London* the Case was little mended, if I sent for Spices or such things to the Chandlers Shop, by little and little: I therefore advise you to lay in a store of Spices, bought at some noted reputable Grocers, as Nutmegs, Cloves, Mace, Cinnamon, Ginger, Jamaica Pepper, Black Pepper, and Long Pepper; that you may have every one ready at Hand, and for the sweet Herbs, you should always have them dry by you, kept in paper Bags from the Dust; such as Red Sage, Thyme, Sweet-marjoram, Mint, Pennyroyal, or all such others as you may want to season any Dish you are about to prepare; neither ought you to be without Shallots, Onions and such like, besides Orange and Lemon Peal dry'd, and Capers, Pickl'd Walnuts, Pickl'd Cucumbers, Cucumbers in Mango, Anchovies, Olives,



Olives, Pickl'd Mushrooms, or Mushrooms dry'd and powder'd, or Kitchup, or Mushroom Juice, or Mushroom Kitchup; but if you have a Garden, then most of the sweet Herbs may be gathered at any time, except the Mint or the Pot sweet Marjoram, which last are not good in the cold Weather.

When you are provided of these things, you may attempt any of the following Dishes, for I suppose you have Currans, Raisons, and Sugars at home. Remember that good Lisbon Sugar is better for your Cookery than Loaf-Sugar, the Loaf-Sugar is only useful on this account, to grate over Puddings or Tarts.

The next thing I used to think on, was the several Seasons of Fish, Flesh, Fowl, Roots, Herbs, and Fruits, that I might not be at a losf how to provide a Dinner, upon any emergent Occasion, and as our Memory may sometimes be deficient, I made the following Memorandums in my Pocket-Book, which I am of Opinion will be of use to every House-keeper, viz.

It is to be observ'd that in all Dinners, if they consist only of two Dishes, one should be Boil'd and the other Roasted or Baked, and likewise in every Entertainment, the Boil'd Meats should come first.

C H A P. II.

*In JANUARY we may have the following
Dishes for the first COURSE.*

HAM and Chickens with Savoys or Cabbages, and Carrots if you please, the Carrots to be cut in Rings and laid neatly with the Greens in a small Dish by themselves, except a few to garnish the Ham and Chickens. The Ham should have the Skin pull'd off, and then strew'd with Raspings of Crusts of Bread, which should be harden'd either with a red hot Iron, or put a short time in an Oven.

Bacon, about three or four Pound, boil'd in one piece, with Chickens and Greens as before, but to be serv'd all in one Dish.

Pickl'd Pork, done the same as the Bacon, and serv'd in the same manner. Note, two young Cockerels, or three good Chickens, will be enough for such a Dish, and may be depended upon at this Season as fine Eating; you may know when a Cock is young by his having short blunt Spurs, and always choose the Fowls with white Legs.

Calves-Head, with Bacon and Greens, or boil'd and hash'd with Oysters, or several other

other ways as directed in the following Receipt. If 'tis a Calves-Head dress'd only plain with Bacon and Sprouts, let your Bacon be boil'd in one piece, and serve all in the same Dish, except the Tongue which should be slit lengthways, and laid in the middle of a Plate, surrounded with the Brains, which should be boil'd in a Cloth with some Leaves of red-Sage and Parsley, and then chop them together, and mix them with mull'd Butter and Vinegar.

Knuckle of Veal, Bacon and Sprouts, or Savoys, to be serv'd all in one Dish.

Leg of Pork boil'd, with Turnips and a Pease-Pudding; put your Turnips mash'd or gently squeez'd, on each side your Pork, by way of garnish, but if you have any Greens boil'd, then let them serve as garnish to your Pork, and put your Turnips in a Plate, and your Pease Pudding in another.

Leg of Lamb and Spinage, the Lamb must be flour'd well, and put in a Cloth to boil, and the Spinage should be stew'd in a Sauce-pan by it self, and may be laid on each side the Lamb in the same Dish, unless you fry the Loin of Lamb in Stakes and lay them round the Leg, then serve your Spinage in a Plate by it self, and some Gravy in a China Bason for the fry'd Lamb.

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Brisket of Beef stew'd, with rich Sauce.
See the Receipt.

Achebone of Beef, salted and boil'd with Greens and Roots, the Roots and Greens to be serv'd in a Plate by themselves, except a few for garnishing the Beef.

Rump of Beef boil'd, with Greens and Roots, to be serv'd as the foregoing.

Leg of Mutton boil'd with Turnips, or with Oyster Sauce; serve the Turnips mash'd on each side the Mutton, or just press'd and butter'd in a Saucer; the Oyster Sauce to be pour'd over the Mutton.

Stew'd Beef, Carrots, Turnips, Sallery and Leeks, &c. to be serv'd with toasted Bread cut in Dice.

Neck of Mutton and Broth or Soup. See the Receipt.

Neck of Veal boil'd with Rice. See the Receipt.

Ox Cheek stew'd, to be serv'd with toasted Bread cut in Dice.

Goose, salted and boil'd with Carrots, and Cabbage, or Savoys, the Greens and Roots all to be in the Dish with it.

Leg of Mutton, salted and boil'd with Roots and Greens, garnish'd with a few of the Greens and Roots, but the Greens to be in a small Dish or Plate.

Chine of Pork, salted and boil'd with Greens and Roots, to be serv'd all in one Dish;

Dish ; and if you have a Turkey, roast it and bring it on the Table at the same time, or roast Fowls if you have no Turkey, with Gravy Sauce, or boil'd Onions butter'd.

Pullets boil'd with Oyster Sauce, all in the same Dish, garnish'd with slic'd Lemon. See Oyster Sauce.

Pullets boil'd with Rice, butter'd, in one Dish, serv'd with slices of Lemon for garnish, and slices of red Beet Roots.

Neats Tongue and Udder, with Greens and Roots, the Tongue when it is strip'd of the Skin after it is boil'd enough, may be serv'd with the boil'd Udder, and garnish'd with a few of the Herbs and Roots, the rest must be served in a small Dish or Plate.

Fricassée of Lamb. See the manner to make it either White or Brown.

Scots Scallops. See the way.

Hare Stew'd. See the way.

Breast of Veal ragou'd, with Mushrooms. See the Sauce, to be serv'd all in one Dish.

Brace of Carpe Stew'd. See the Receipt.

Tenck Stew'd. See the Receipt for Stewing Carp.

Turbot Boil'd, this is a grand Dish, and ought to have fry'd Flounders, or Plaice with it, or fry'd Smelts or Gudgeons about it if they can be had, and a Sauce pour'd

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pour'd over them of Butter, Shrimps, and Anchovies, or if Shrimps can't be had, some Oysters may supply their Place, or else Mushrooms, garnish'd with slices of Lemon, or Orange, with red Beet Roots boil'd, and have a good quantity of Sauce in China Basons or Silver Cups. See the Receipt.

Soles Stew'd, these are Stew'd like Carp, serve them garnish'd with Lemon slic'd, red Beet Roots slic'd and fry'd, Bread cut in pieces as long as ones Finger.

Cod Boil'd or *Cod's-Head*, to be serv'd to the Table like a Turbot, with a surve-
ture of fry'd Fish, and Oysters, and Mush-
rooms. See the Receipt.

Flounders and Plaise, boil the Floun-
ders in Salt and Water, over a quick Fire,
and fry the Plaise with hot Lard, or good
Dripping; letting the Liquor in your Pan
be very hot before you put in your Fish,
and let your Fish be first well dry'd and
flour'd, keep a quick Fire to your Fish,
and when they have drain'd in a Cullender
before the Fire, place them handsomely in
a Dish, and pour over them a Sauce of
Butter, Shrimps, Anchovies, Oysters, or
such like; and the same Sauce in a Bason,
garnish'd with Lemon, or Orange slic'd,
and red Beet Roots; but see the Receipt.

Thornback, or Scate, this Fish is to be
boil'd and serv'd with Anchovies and But-
ter,

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ter, with some Shrimps, or Oysters in the Sauce if they can be had, or else Mushrooms; as you may see in the Sauce for Fish.

Chub Stew'd, this is a River Fish, like a Carp, and should be stew'd like a Carp or Tench, and eats as well as either.

Puddings, there are several sorts. See the Receipt, as well as Pyes for this Month, but the Puddings must always come with the first Course.

Pancakes, ought always to come with the first Course, and Fritters. See the Receipt.

Christmas or Minc'd Pyes, are generally brought in with the first Course. See the Receipt.

Pease Soup. See the Receipt, to be serv'd with a French Role in the middle, and garnish'd about the edges of the Dish with little spots of Spinage.

Gravy Soup. See the Receipt. Serve this with a French Role in the Middle, or a Pullet in the room of the Role, and garnish with some spots of Spinage round the edges of the Dish, or else gratings of Crusts of Bread.

Herb Soup. See the Receipt for fast Days.

Fish Soup. See the Receipt for fast Days.

Eggs dress'd, in several sorts of Amlets. See the Receipt.

Broil'd

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Broil'd or Boil'd Whitings, may be serv'd as a first Course, with Oyster or Shrimp Sauce. See the Receipt.

Scots Scallops. See the Receipt.

Boil'd squab Pidgeons, if you can get them, makes a dear Dish but very elegant, with Bacon, and Herbs and Roots. See the Receipt.

The Herbs for boyling in January.

Spinage.

Savoys.

Cabbages.

Sprouts of Cabbages.

Coleworts.

Roots for boyling in January.

Red-beets.

Carrots.

Onions.

Turnips.

Parsnips.

Horse-radish.

Potatoes.

Herbs &c. for the Pot.

Leeks, White-beet Chards, or White-beet Leaves, Thyme, Winter-savory, Sage, Parsley, Sallery, Endive.

Dishes for the Second COURSE.

A piece of Beef roasted, with Greens, to be garnish'd with some of them, and the rest to be put into a Plate or little Dish, and some Horse-radish scraped about the Dish Edges.

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A Fore Quarter of Lamb roasted, to be garnish'd with red Beet Roots slic'd, or Lemon, or Orange, a Sallad in another Dish or Plate.

Shoulder of Mutton roasted, with a Farce of Oysters, or Oyster-sauce; strip off the Skin when 'tis near enough, and Powder it with beaten Spice, some Powder of sweet Herbs, and grated Crusts of Bread. See more in the Receipt, but serve it with slices of Lemon or Orange; but this is properly to be serv'd as a second Dish, where a Buttock of Beef or some other large Dish boil'd has been first brought to the Table, and where there is a good many Company unexpectedly come in, and Fowls cannot be had, or have not been kill'd a Day before hand, for Fowls are tough tho' never so young, if they are drest the same Day they are kill'd.

Fillet of Veal stuff'd and roasted, to be garnish'd with slic'd Lemon, and served with some Butter melted in a China Basin.

Goose roasted, served with a little Claret pour'd through the Body, into the Dish, and Apple-sauce on a Plate.

Turkey roasted, with Pudding in the Crop, and Gravy Sauce, garnish'd with slices of Lemon or Pickled red Beet Roots. See the Receipt.

Hare

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Hare roasted, with a Pudding in its Belly, to be serv'd with Gravy Sauce in the Dish, and garnish'd with Lemon or Orange slic'd ; have some Claret or Venison Sauce, in a China Bason. See the Receipt.

*Capon*s *roasted*, with Sausages, and Gravy Sauce in the Dish, garnish'd with Lemon slic'd.

Pullets with Eggs, to be served with Gravy Sauce in the Dish, and hard Eggs, chop'd and butter'd in a Plate.

Partridges, three or four in a Dish, with Gravy, garnish'd with slic'd Lemon, and some Pap Sauce in a Plate. See the Receipt.

Woodcocks, three or four in a Dish, upon small Toasts of Bread, some Gravy in a China Bason, the garnish sliced Lemon.

Wild Ducks or *Widgeons* or *Easterlings*, two or three in a Dish, roasted with Seasoning in their Bellies, and serv'd with Gravy and Claret in the Dish, and garnish'd with slices of Lemon ; have some butter'd Onions on a Plate.

Teal, Three or Four to be serv'd as the Wild Ducks.

A Wild Duck with Six Snipes, or a Dozen of Larks.

Foal of Sturgeon pickl'd.

Neck,

Neck, Loin, or Breast of Veal, roasted and garnish'd with slic'd Lemon.

Chine of Mutton Roasted, with Gravy in the Dish, and garnish'd with Lemon slic'd; bring a Plate of Pickles with this to the Table.

Chickens roasted, with Asparagus, the Asparagus to be serv'd in a Dish by themselves, with plain Butter over them, and the Chickens garnish'd with Lemon slic'd, and Gravy in the Dish.

Loin of Mutton and Oyster Sauce, to be serv'd in the same Dish, with butter'd Onions on a Plate, or Pickles.

Pig roasted, to be serv'd with Gravy in the Dish, or white Wine, Water and Salt warm'd for the Sauce, and the Pig having its Head first cut off, must be divided only. Curran Sauce is not in Fashion.

Lamb Pye, and other Pyes of the like Nature.

Calves Head roasted. See the Receipt.

Hogs Head roasted, to be serv'd with a little warm Claret and Water in the Dish, and Apple Sauce in a Plate.

Hogs Hearset roasted, with Spices and sweet Herbs, to be serv'd with Claret and Water in the Dish, and Apple Sauce in a Plate.

Calves Pluck roasted, to be serv'd with a garnish of Lemon.

Hind

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Hind Loin of Pork roasted, to be serv'd with Claret and Water in the Dish, and Apple Sauce in a Plate.

Hot butter'd Apple Pye.

Inter-Messes or odd Dishes for small Families, now in Season.

Pigs Pettitoes boil'd, the Feet slit, and the other Parts belonging minc'd, and serv'd with Butter melted and a little Vinegar and Lemon Juice.

Calves Liver roasted, and stuff'd with the same mixture as we put in the Belly of an Hare, to be served with Gravy, and garnish'd with slic'd Lemon or Red Beet Roots.

Ox Heart roasted, with the same Pudding in it as in the Hare's Belly; roast this either larded with fat Bacon or covered with Veal Caul; serve it with Gravy Sauce as you do a Hare, and garnish with slic'd Lemon.

Fricassée of Tripe, white. See the Receipt.

Fricassée of Tripe, brown. See the Receipt.

Fry'd Tripe, in Batter made of Flower, Water, and a little Salt; serve it with Butter and Mustard.

Fricassée of young tame Rabbets, either with white or brown Sauce, to be serv'd with garnish of slic'd Lemon and fry'd Parsley.

Hogs

Hogs Liver, Crow and Sweetbread fry'd,
with Pepper, Salt, and Red Sage cut
small, to be serv'd with Butter and Mu-
stard, and garnish'd with fry'd Parsley and
slic'd Lemon.

Veal minc'd, to be serv'd on fry'd or
toasted Sippets of Bread, and garnish'd
with Lemon.

Herbes of Mutton, Lamb, Veal or Beef,
in various ways. See the Receipt, to be
serv'd with Pickles for garnish.

Calves Liver and Bacon fry'd, to be
serv'd with some Gravy and Butter, with
a little Orange or Lemon Juice, and gar-
nish'd with slic'd Lemon.

Sweetbreads and Kidneys fry'd, either
of Mutton or Beef, with Mushrooms, and
serv'd with a brown Ragoue Sauce, gar-
nish'd with fry'd Parsley and slices of Le-
mon.

Veal Sweetbreads ragou'd, to be gar-
nish'd with slic'd Lemon.

Salmigundy, is made of minc'd Veal
or Lamb, or Chicken, or Turkey, cut
very small, with some Lemon Peel chop'd,
some Apples chop'd, and some Onions;
where 'tis liked, heap this in a Plate and
serve it with Anchovies, Capers, and
Olives. This is generally eaten with Oyl,
Vinegar and Mustard.

Spinage

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Spinage stew'd and serv'd on Toasts of Bread, with porch'd Eggs upon it, garnish'd with slic'd Lemon.

Collard Beef, to be serv'd in slices.

Potted Beef, to be serv'd in slices.

Tarts and Cheescakes.

D E S E R T.

Pears, Apples, Chesnuts, French-Plumbs, Turkey-Figs, unless you have Sweet-meats.

C H A P. III.

Of the Dishes for the Month of FEBRUARY.

First Course.

Soups of Gravy, of Fish, and of Herbs, to be serv'd with a French Role in the middle for Fish, or Herb Soup, and a Wild Duck or Teal in the middle of the Gravy Soup.

Hen Turkey boil'd with Oyster Sauce, to be garnish'd with Lemon slic'd.

Turbot boil'd with Shrimps and Oysters, garnish'd with sliced Lemon.

Beef Marrow Bones, and black Hogs Puddings.

Marrow Puddings.

Chive of Mutton with Caper Sauce.

Stew'd

Stew'd Tench. See the Receipt for
stew'd Carps.

Stew'd Carps, with Wine and Gravy, to
be garnish'd with slic'd Lemon.

Spring Pye.

Eels Spitchcock, roll'd in Crumbs of Bread,
with sweet Herbs and Spices.

Scots Collops, with a Kidney of Veal,
roasted and serv'd with Forc'd-meat Balls,
slices of Bacon fry'd, and garnish'd with
Lemon slic'd.

Pike or Jack roasted with a Pudding in
his Belly, as the Receipt directs, to be
garnish'd with slic'd Lemon and fry'd
Oysters.

Plaise and Flounders, fry'd and boil'd
Whitings, with Oyster Sauce, garnish'd
with slic'd Lemon.

Whiting broil'd, and Pickerels boil'd,
with Shrimp Sauce, garnish'd with slic'd
Lemon.

Cod's-Head, with Oyiter and Shrimp
Sauce.

Salt Fish, and Eggs or Parsnips.

Ham of Bacon, with Chickens and Herbs,
such as Sprouts, Brocoly, or Lupines.

Second Course.

Squab Pidgeons roasted.

Chickens

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Chickens roasted with Asparagus.

*Partridges roasted with Moonshine or Pap
Sauce, garnish'd with Lemon.*

*Quails roasted, to be serv'd as the Par-
tridges.*

*Neats Tongue and Udder roasted, with
Venison Sauce.*

*Young Rabbets fricasse'y'd, garnish'd with
slic'd Lemon or Orange.*

*Young Rabbets roasted, garnish'd with
Lemon.*

*Turkey, garnish'd with Lemon and strew-
ed with grated Loaf Sugar.*

Trotters, to be serv'd up as a Tanzey.

Fry'd Sole, with a garnish of Lemon.

Lobsters.

Sturgeon.

Tarts and Cheesecakes.

Pear Pye and Cream.

Apple Pye hot and butter'd.

C H A P. IV.

Of Dishes in the Month of MARCH.

First COURSE.

*FISH of all Sorts, boil'd and fry'd in
a Dish, to be serv'd with Lemon slic'd,
and the Sauce in a Bason.*

Soup, either of Gravy, Herbs, or Fish.

Ham

Ham and Chickens. or Pidgeons.

Pole of Ling, serv'd with Butter and Mustard.

Salt Fish and Eggs, or with Parfsnips, the butter'd Eggs must be pour'd over the Fish, and the Parfsnips butter'd in a Plate.

Neats Tongue and Udder, with Greens and Roots, the last to be in a Plate with Butter, only a few by way of garnish about the Meat.

Veal stew'd, and serv'd with a brown Sauce.

Battalia Pye.

Beef Marrow Bones, and Hogs Puddings, with Marrow Puddings.

Mullets boil'd, with Shrimp or Oyster Sauce, garnish'd with Lemon.

Carps stew'd.

Tench stew'd,

Tench boil'd, with Oyster or Shrimp Sauce, garnish'd with Lemon.

Knuckle of Veal boil'd, with Bacon and Greens.

Ackebone of Beef boil'd, with Greens and Michaelmas Carrots.

Turbot.

Dishes

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Dishes for the Second Course, in this Month.

Chickens roasted, with Asparagus.

Ducklings roasted, with Gravy Sauce, and garnish'd with Lemon.

Puffs, made of Currans, Marrow, Yolks of hard Eggs, Apples shred small, Sugar and Spice, fry'd in puff Paste.

Ruff's and Reeves roast'd, to be serv'd with Gravy Sauce, garnish'd with Lemon.

Pike Barbecued, with Shrimp or Oyster Sauce.

Skirret Pye.

Pear Tarts, with Cream.

Salmigondy.

D E S E R T.

Apples, Pears, China Oranges, Turkey Figs, dry'd Grapes, French Plumbs, Almonds and Raisons, Jellies, Shrewsberry-Cakes, &c.

C H A P. V.

Provisions for the first COURSE in April.

Mackarel with Goosberry Sauce, but this is a dear Dish.

Carp stew'd, with Smelts fry'd about them.

Tench

Tench boil'd, serv'd with Butter melted
and Anchovies, with Shrimps.

Ham and Chickens, with Brocoli.

Pidgeons boil'd, with Bacon and Spinage.

Calves Head boil'd, with Bacon and
Spinage.

Knuckle of Veal boil'd, with Bacon and
Spinage, or Brocoli, the Brocoli to be
laid in a Cullender Dish.

Lumber Pye.

Chine of Veal, serv'd with Spinage and
garnish'd with Lemon.

Stew'd Beef, or Beef Alamode.

Fricassée of young Rabbets.

Scots Collops as before, garnish'd with
Lemon.

Fricassée of Chickens, either White or
Brown, garnish'd with Lemon.

Beef boil'd, with Greens and young
Carrots.

Leg of Lamb, with Spinage stew'd.

Neck of Veal boil'd with Rice.

Veal or Lamb Pye.

For the Second Course this Month.

Ducklings roasted, with Gravy Sauce or
green Sauce, and garnish'd with Lemon slic'd.

Green Geese roasted, with Gravy Sauce or
green Sauce, and garnish'd with Lemon slic'd.

Butter'd Sea Crabs, to be serv'd in their
Shells.

Roasted

Roasted Lobsters.

Lobsters and Prawns.

Cray Fish.

Lamb roasted, and Cucumbers, or Kidney Beans, but both the last are very dear.

Pickl'd Salmon.

Pickl'd Herrings.

Chickens and Asparagus, of the last there are some forc'd, but for the most Part, we have natural Gras.

March Pane.

Marienated Fish.

Butter'd Apple Pye Hot.

Tarts, Cheesecakes, and Custards.

Fruits, viz. Nonpareil Apples, Pear-mains, Russet Pippins, Bonchretien Pears, &c.

Cherries may be had, and Raspberries, at Mr. Whitmills at Hoxton, as Extraordinarys.

CHAP. VI.

Of the Provisions for the Month of M A Y.

Dishes for the First COURSE.

BOIL'D Beef, with Roots and Spinage, or Parsnips; there may be some Brocoli.

Boil'd

Boil'd Leg of Mutton, with Roots and Greens, each to be garnish'd with Carrots slic'd.

Boil'd Neck of Veal, with Greens and Roots.

Foal of Salmon boil'd, with fry'd Smelts, and served with Anchovy Sauce, and garnish'd with Lemon slic'd.

Chicken Pye.

Calves Head, drest in a grand Manner.

Chine of Mutton, garnish'd with Capers.

Roasted Fowls a la Daube, or forc'd.

Roasted or boil'd Neats Tongues and Under, with Brocoli, or Lupines; and perhaps there may be some Collyflowers, or young Cabbages.

Breast of Veal ragou'd, garnish'd with Lemon.

Mackarel, with Goosberry Sauce.

Stew'd Carps.

Stew'd Tench.

Boil'd Puddings, to be serv'd with their proper Sauce.

Beans and Bacon.

Second Course.

Turkey Pouts roast'd, and you may lard them and serve them with Moonshine or Pap Sauce.

Pease are now Rarities, serve them hot with Butter or Gravy.

Quails

Quails roasted, garnish'd with Lemon.

Prawns or Cray Fish.

Collard Eels.

Haunch of Venison roasted, with its Sauces of several Sorts.

Leveret roasted, with Venison Sauce.

Fawn roasted, with Vinegar Sauce.

Quarter of Kid roasted, with Venison Sauce.

Curran Fritters, with grated Loaf Sugar over them.

Roasted Lobsters.

Young Ducks roasted, with Gravy Sauce or green Sauce.

Green Geese, with Gravy Sauce or green Sauce.

Asparagus upon Toasts.

Tarts, Custards, and Cheesecakes.

DE S E R T.

Apples, Strawberries, and some Cherries.

C H A P. VII.

Of the Provision for J U N E.

First COURSE.

HAM and Chickens, with Cabbage or Collyflowers.

Marrow Puddings, and Marrow Bones of Beef.

Haunch

Haunch of Venison, salted and boil'd, with Collyflowers, or Cabbages and Turnips.

Shoulder of Mutton, and Kidney Beans.

Stew'd Carp.

Stew'd Tench.

Lamb boil'd, with Collyflowers or Cabbages.

Roasted Pike, or *Barbet*, with a Pudding in the Belly, to be serv'd with a Sauce of Butter, Gravy and White Wine, Anchovy, and Shrimps.

Humble Pye.

Lamb Stones ragou'd, with Sweetbread, garnish'd with Lemon.

Dish of Mullets boil'd.

Stew'd Soles, garnish'd with Smelts fry'd, and fry'd Bread Sippets.

Mackarel boil'd.

Beans and Bacon.

Breast of Veal ragou'd, garnish'd with Lemon slic'd.

Trouts boil'd, and serv'd with Anchovy Sauce.

Fowl of Salmon boil'd, serv'd with Lobster Sauce, garnish'd with fry'd Smelts, Lemon slic'd, fry'd Sippets, and Horse-Radish scrap'd.

A Fricassee of Rabbets, or Chickens.

Venison Pasty.

A Piece of Beef boil'd, with Collyflowers.

Pig roasted.

Haunch of Venison, salted and boil'd with Collyflowers and Turnips.

Pidgeons boil'd, with Bacon, Collyflowers, and young Carrots, serv'd in one Dish.

Second COURSE.

Pheasant Pouts, serv'd with Gravy Sauce.

Turkey Pouts, served the same as the Pheasant, and there may be some Moon-spine or Pap Sauce, both may be garnish'd with Lemon slic'd, or sifted Raspings of Bread on the Edge of the Dish.

Young Ducks roasted, with green Sauce, or Gravy Sauce.

Fawn roasted, with Venison Sauce.

Lobsters.

Prauns or Crayfish.

Young Rabbets roasted, garnish'd with Lemon slic'd.

A Fowl of Sturgeon.

Quails roasted, to be serv'd as the Pheasants.

Fry'd Soles, to be serv'd with a Sauce of Butter, Anchovies, White Wine, Spice, Gravy and Shrimps; you may garnish with Lemon slic'd and Horse-radish scrap'd.

Spitchcock Eels, serv'd with Anchovy Sauce, garnish'd with Lemon slic'd.

Collar'd Eels.

Collar'd Pig.

Creams

Cream and Jellies of several Sorts.

Leveret roasted, with Venison Sauce.

Butter'd Crabs.

Custards.

Tarts and Cheesecakes.

Sullibubs.

Pease, either toss'd up with Gravy or Butter.

A Chine of Salmon, fry'd with Anchovy Sauce, garnish'd with Lemon.

Skirrets boyl'd, to be serv'd with Sack, Butter and Sugar, and garnish'd with Lemon.

F R U I T S.

Cherries, Strawberries, Junetin Apples, Currans, Musculine Apricots, Junetin Pears, some early Figgs.

C H A P. VIII.

Containing the Provisions for JULY.

First COURSE.

Fresh Salmon boyl'd, with Shrimp and Anchovy Sauce, to be serv'd with a garnish of Lemon slic'd, and Horse Radish.

Trouts boyl'd, and serv'd with butter'd Lobsters.

Grand Sallad.

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Carps stew'd, with a garnish of Spitch-cock Eels and Lemon slic'd, and a Bason with Anchovy Sauce.

Tench stew'd, and serv'd as the Carps.

Pike or Barbel roasted, with a Pudding in the Belly, serv'd with Gravy Sauce and garnish'd with Lemon.

Ham and Chickens, with Collyflowers or Cabbages.

Beef boil'd, with Collyflower or Cabbage.
Note. Never squeeze your Cabbage, but let it drain only, then cut it and tos it up with thick Butter.

Chine of Veal.

Pig.

Puddings boil'd, of several Sorts.

Marrow Bones, and Hogs Puddings.

Patty Royal.

Pidgeon Pye.

Venison Pasty.

Fowls boil'd, with Bacon and Colly-flowers.

Haunch of Venison, salted and boil'd, to be serv'd with Collyflowers, Cabbage, Kidney Beans and Turnips.

Shoulder of Mutton salted and boil'd, with the same Furniture as the Haunch of Venison.

Scots Collops, to be garnish'd with Lemon.

Pidgeons boil'd, with Bacon and Colly-flowers, &c.

Calves

*Calves Head boil'd, with Bacon and Col-
lyflowers, or Cabbage, or made into a grand
Dish.*

Beans and Bacon.

Mackarel.

*Turbot boil'd, and serv'd with Shrimp
or Lobster Sauce, garnish'd with fry'd
Smelts, Lemon and Horse Radish.*

Second COURSE.

*Young Wild Ducks which are Flappers,
roasted, and serv'd with Gravy and Claret
Sauce, and garnish'd with Lemon.*

*Young Tame Ducks roasted, and serv'd as
the Wild Ducks, but some butter'd Onions
mash'd on a Plate.*

*Partridges or Quails roasted, and serv'd
with Gravy in the Dish, and Moonshine or
Pap Sauce on a Plate.*

*Shoulder of Venison roasted, with Gravy
Sauce in the Dish, and Claret Sauce on a
Plate.*

*Lobsters or Prauns, or Crayfish, garnish'd
with Fennel.*

Marinated Fish.

*Collard Pig slic'd, and garnish'd with
Lemon.*

*Collard Eel in the Collar, garnish'd with
Lemon.*

*Potted Venison in slices, garnish'd with
Lemon or Nastertium Flowers.*

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Collard Beef in slices, garnish'd the same as above.

Potted Beef in slices, garnish'd as before.
Hare roasted, to be serv'd with Gravy Sauce in the Dish, and some Claret Sauce on a Plate.

Turkey Pouts roasted, with Gravy Sauce in the Dish, and some Pap Sauce on a Plate.

Pheasant Pouts roasted, and serv'd as the young Turkeys.

Pidgeons roasted, to be serv'd with Butter and Parsley.

Pease, either toss'd up in Gravy or Butter, garnish'd with boil'd Mint.

Rabbets roasted, garnish'd with Lemon.

Souff'd Mackarel, garnish'd with Fennel.

Tansy, garnish'd with grated Loaf Sugar, and Orange or Lemon.

Squabb Tame Pidgeons roasted, and serv'd with Parsley and Butter, with garnish of Lemon.

Tarts, Custards in Cups, Cheescakes and Jellies.

F R U I T S.

Plumbs, some early Grapes, Peaches, Apricots, Currans, Goosberries, Raspberries, some Strawberries, Cherries, Apples and Pears, Pine Apples, and about the end some Philberts.

C H A P.

C H A P. IX.

The Provisions for AUGUST.

FIRST COURSE.

LEG of Pork salted, and boil'd with Turnips, Carrots, Cabbage and Collyflowers; to be serv'd with a garnish of every one, and the rest butter'd, and serv'd in a small single Dish.

Pig roasted, to be serv'd with a little White Wine, some Salt, and a little piece of Butter warm'd together, and the Pig only brought to the Table, with the Head slit thro' the Middle, and the Body chin'd down thro' the Middle, with the Sides laid by one another, but the Brains must be mash'd, and mix'd with the Sauce.

Ham and Chickens, with Collyflowers or Cabbage.

Haunch of Venison, salted and boil'd with the aforesaid Furniture.

Haunch of Venison roasted, to be serv'd with Gravy Sauce in the Dish, and Claret Sauce in a Plate.

Venison Pasty.

Stew'd Carp or Tench, garnish'd with Spitchcock Eels, and Lemon flic'd, with Horse Radish scrap'd.

Bisque of Fish, that is Fish of several sorts,

sorts, some boil'd and some fry'd, or boil'd with a rich Sauce of Butter, Gravy, Anchovies, White Wine, Spice and Mushrooms pickled, and Shrimps. The Sauce to be serv'd in a Basin, after a little has been pour'd over the Fish.

Forced Fowls, or Fowls *a la Daube*, to be serv'd with fry'd Mushrooms dipt in Butter, and a rich Gravy Sauce, garnish'd with fry'd Skirrets, Oysters, and Lemon flic'd.

Humble Pye.

Pidgeon Pye.

Fricoffee of Chickens, or Rabbets whole. *Rabbets boil'd*, with butter'd Onions.

Beef alamode.

Florentines.

Beans and Bacon.

Chine of Mutton, with stew'd Cucumbers, to be serv'd in the same Dish.

Second COURSE.

Pheasants and Partridges roasted, as before.

Marinated Fish.

Turkey Pouts roasted, with Gravy Sauce, and garnish'd with Lemon.

Lobsters, either roasted or Cold.

Butter'd Crabs, in their Shells, or on *Toasts.*

Broil'd Pike, or *Spitchcock Eel.*

Salmigundy.

Calves

Calves Liver roasted and stuff'd, to be serv'd with Gravy Sauce.

Pork Griskins, to be serv'd with Butter and Mustard.

Ox Heart Stuff'd with forc'd Meat, and roasted, to be serv'd with Gravy.

Chickens roasted, with Gravy Sauce.

Tansy, to be serv'd with Lemon, or Orange, and grated over with Loaf Sugar.

Tarts, Custards and Cheescakes.

Jellies, of several Sorts.

Creams, of several Sorts.

Collard Pig.

Collard Eel.

Potted Venison, in slices.

Potted Beef, in slices.

Collard Beef, in slices.

Pease.

F R U I T S.

Grapes, Plumbs, Pears, Figgs, Raspberries, Peaches, Abricots, Apples, Mulberries, Currans, Melons.

C H A P.

C H A P. X.

Provisions for SEPTEMBER.

First COURSE.

BEEF salted and boil'd, with Collyflowers, Cabbage, Carrots, or Turnips, as you will ; serve the Beef alone, with a garnish of any of the foregoing Roots and Herbs, laid here and there about it, and the rest of them disposed handsomely in a small Dish, with melted Butter.

A Leg of Pork boil'd, with the same Furniture as mentioned for the Beef. Note, your Pork is the best of the black Breed, and to be kill'd at six or seven Months old.

Knuckle of Veal, boil'd with Bacon, and serve it with Cabbage or Sprouts of Cabbages in the same Dish.

Chine of Mutton, with stew'd Cucumbers, garnish'd with Lemon, and in a small Dish, serve at the same time a Sallad of Purslain, Cabbage Lettice, and Nasturtium Flowers, with the Yolks of hard Eggs cut in halves on the Edge of the Dish about the Sallad.

Geeſe roaſted, and serv'd with a little warm Claret, pour'd thro' their Bellies in the same Dish, and Apple Sauce on a Plate.

Haunch.

Haunch of Venison salted and boil'd, to be serv'd with Collyflowers and Kidney Beans, all in the same Dish, with Cabbage, Carrots, or other Herbs or Roots in a small Dish.

Pidgeon Pye.

Veal Pye.

Squab Pye, or Devonshire Pye, made with Mutton or Beef Stakes, season'd with Pepper and Salt, with some Apples and Onions shred in it.

Pork Pye, with Potatoes, the Roots to be cut in Dice.

Rabbets boil'd with Onions, mash'd and butter'd, to be serv'd in the same Dish.

Rabbets cut in Pieces, with some fat Pork Stakes season'd in a Pye.

Venison Pasty.

Boil'd Leg of Mutton, with Turnips.

Lumber Pye.

Beef-Steak Pye, with Turnips cut in Dice, put in with the Beef.

Boil'd Pidgeons and Bacon, with Cabbage, Collyflowers and Roots.

Calves Head in a grand Dish.

Artichoaks; to be serv'd with the Leaves taken off altogether, and the Choak taken thin off, the Heart and Head of the Leaves put on again, with Butter melted in China Cups.

Scate

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Scate or Thornback, serv'd with Anchovy Sauce and Shrimps.

Second COURSE.

Ducks roasted, to be serv'd with Gravy Sauce in the same Dish, and butter'd Onions mash'd in a Plate, the Ducks to be garnish'd with slic'd Lemon, or red Beet Roots slic'd.

Butter'd Apple Pye, serv'd Hot.

Partridges roasted, with Gravy in the Dish, garnish'd with Lemon, and Pap Sauce in a Plate.

Pheasants roasted, and serv'd in the same manner as Partridges.

Eels Spitchcock, serv'd with Anchovy Sauce, and garnish'd with Lemon or red Beet Roots.

Soles fry'd, serv'd with Anchovy and Shrimp Sauce, garnish'd with Horse Radish scraped, and Lemon.

Lobsters.

Shoulder of Mutton roasted, or the Neck or the Breast roasted, serv'd with Gravy Sauce in the same Dish, with a Plate of Claret Sauce.

Teal, or Widgeons roasted, to be serv'd as the Ducks mention'd in this Month.

Smelts fry'd, to be serv'd with Anchovy and Shrimp Sauce, and garnish'd with fry'd Oysters

Oysters, or Lemon slic'd, or Horse Radish
grated.

Fowl of Sturgeon.

Pickled Salmon, garnish'd with Fennel
Leaves.

Collard Beef, serv'd in slices.

Collard Pig, in slices garnish'd with Le-
mon.

Collard Eel.

Cold Neats Tongue *slic'd,* serv'd with
Butter.

Pease.

Tarts, Cheesecakes, Creams, Jellies.

F R U I T S.

Philberts, Walnuts, Apples, Pears, Pea-
ches, Nectarins, Mulberries, Figs, Grapes,
Morello Cherries, some Currans, and some
of the Second Crop of Strawberries, and
Melons.

C H A P. XI.

Of the Provisions for OCTOBER.

First COURSE.

Haunc of Doe Venison salted and boil'd,
with a Furniture of Cabbage, Colly-
flowers and Roots, to be serv'd as others
of Buck Venison.

Ham

Ham and Fowls boil'd, with Roots and Greens.

Bacon or Pickled Pork boil'd, with Pidgeons or Fowls, to be serv'd with Greens and Roots like the Ham and Fowls.

Cod's Head boil'd, with Shrimps, Anchovies and Oyster Sauce, and garnish'd with fry'd Bread, fry'd Oysters, Lemon slic'd, and Horse Radish scrap'd. Have a Basin of the same Sauce by the Dish.

Pidgeon Pye.

Neats Tongue and Udder roast'd, serv'd with Gravy in the Dish, and Venison Sauce in a Plate.

Bisque of Pidgeons.

Lumber Pye.

Stew'd Carps or Fench, to be garnish'd with Eel Spitchcock, and slic'd Lemon or Horse Radish scrap'd.

Scots Collops, garnish'd with Lemon.

Turkey and Chine, serv'd with Gravy in the Dish, and garnish'd with red Beet Roots or Lemon slic'd.

Pork boil'd and salted, with Roots and Greens in the same Dish, and a Pease Pudding in another Dish.

Salted Beef boil'd, with Carrots, Cabbage, or Collyflowers, to be serv'd with a few Herbs and Roots for garnish; but the Body of the Roots and Herbs to be butter'd in a Dish by themselves.

Chine

Chine of Mutton roasted, with Gravy Sauce in the same Dish, or stew'd Cucumbers, and garnish'd with Pickled Cucumbers or other Pickles, or else a Plate of Pickles by it.

Geese roasted.

Venison Pasty.

Mutton Pye.

Second COURSE.

Wild Ducks roasted, to be serv'd with Gravy and Claret Sauce, and garnish'd with Lemon and red Beet Roots slic'd and Pickled. Note, all wild Fowl should be little more than half roasted.

Teals, Widgeons, and Easterlings, should be serv'd as the Wild Ducks.

Woodcocks roasted, and placed upon Toasts of Bread, without taking out their Guts, and with Gravy Sauce in the Dish.

Snipes may be roasted, and serv'd with the same Sauce as Woodcocks.

Larks roasted upon Scuers, with slices of fat Bacon; they must be Spitted upon the Scuers side by side, as Woodcocks should be, but the Larks must have a thin slice of fat Bacon between them. Serve them on the Scuers, six on each Scuer, with grated Crumbs of Bread either fry'd Crisp, or hardened before the Fire, being basted with Butter or Lard, and garnish'd with Lemon.

Lemon; but have some good Gravy in a China Basin by them. Some will put a Sage Leaf between the Legs of every Lark to roast with them, 'tis very good. Note, some have Silver Scuers; and Larks are a good garnish for Wild Ducks.

Chine of Salmon, broil'd or fry'd, with Anchovy and Shrimp Sauce.

Artichoaks, with butter melted in China Cups.

Artichoak Pye.

Smelts fry'd, serv'd with Anchovy Sauce, and garnish'd with Lemon.

Eels broil'd, to be serv'd with Anchovy Sauce, and garnish'd with Lemon.

Partridges roasted, to be serv'd with Gravy in the Dish, and stew'd Sallary, with a rich brown Gravy Sauce in a Plate, garnish'd with Lemon or Barberries.

Pheasants roasted, to be serv'd with Gravy Sauce in the Dish, and Pap Sauce in a Plate.

Tarts, Cheescakes, Jellies, and Creams of all Sorts.

F R U I T S.

Apples, Pears, Peaches, Nectarins, Plumbs, Mulberries, Grapes, some Currans that have been Cover'd, some Walnuts and Figs.

C H A P. XII.

Provisions for NOVEMBER.

First COURSE.

Boil'd Rabbets, serv'd with mash'd Onions butter'd, all in one Dish.

Boil'd Leg of Pork salted, with Turnips, the Pork to be serv'd with a garnish of some of the Turnips.

Boil'd Leg of Mutton, with Greens and Roots, to be serv'd as the former.

Boil'd Haunch of Doe Venison, with the Furniture of Herbs and Roots, to be serv'd as mentioned before in the former Months.

Boil'd Fowls and Bacon, or Pickled Pork, to be serv'd with Collyflowers or Cabbage, like Ham, and Herbs or Roots.

Ham and Fowls boil'd, with Greens and Roots, to be serv'd as in the former Month.

Veal in ragout, to be serv'd with Mushrooms in the brown Sauce, and garnish'd with Lemon.

Stew'd Carp or Tench, garnish'd with Lemon.

Boil'd Turkey, with Bacon and Greens and Roots to be serv'd.

Chine of Mutton, with Pickles, serv'd in a Plate by it.

Venison Pasty, of Doe Venison.

Chine

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Chine of Veal, serv'd with Pickles on a Plate.

Breast of Mutton ragou'd, garnish'd with Lemon or Barberries.

Ox Cheek, stew'd or bak'd.

Stew'd Beef of any Pieces, to be serv'd with the Broth and Sallary, Leeks, Turnips, Carrots, Sweet Herbs Juice, and Spices, and you may if you will put in toasted Bread cut in Dice.

Geese roasted, to be serv'd with Claret, or White Wine pour'd thro' their Bodies, to draw their Gravy, and to be useful in the Plate.

Calves Head, with its Apurtenances, as in the former Month.

Roasted Hen Turkey, with Oyster Sauce, to be garnish'd with Lemon or red Beet Roots.

Minced Pyes.

Second COURSE.

Smelts fry'd, to be serv'd with Anchovy and Shrimp Sauce, and garnish'd with Lemon and Horse Radish scrap'd.

Chine of Salmon fry'd, with Sauce of Anchovy and Shrimps, pour'd over the Dish.

Potatoe Pye.

Woodcocks roasted, and serv'd as in the former Month.

Snipes Gre

Snipes and Larks in a Dish, with Gravy
as directed in the foregoing Month.

Partridges roasted, and serv'd with Gra-
vy in the Dish, and Pap Sauce in a Plate.

Pheasants roasted, to be serv'd as the
Partridges above.

Wild Ducks, Widgeons or Teal, to be
serv'd with Gravy and Claret in the Dish.

Neats Tongues, serv'd in slices.

Collard Beef, in slices.

Marinated Fish, to be serv'd with Le-
mon as a Garnish.

Pear Pye with Cream.

Hot Apple Pye with Quince, butter'd.
Tarts and Cheesecakes.

F R U I T S.

Apples, Pears, and dry'd Fruits, such
as French Plumbs, dry'd Grapes from Lis-
bon, or Aporto, and some Walnuts, with
Chesnuts.

C H A P X III.

Provisions for D E C E M B E R.

F i r s t C o u r s e.

HAM and Fowls, with Carrots, Cab-
bage and Collyflowers.

Buttock of Beef boild, with Roots and
Greens. Leg

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Leg of Pork boil'd with Turnips, and serv'd with Pease Pudding.

Sirloin of Beef roasted, and serv'd with Collyflowers in a Dish by themselves, the Beef garnish'd with Horse Radish scrap'd.

Chine of Mutton.

Haunch of Venison boil'd, with Cabbage and Collyflowers.

Pidgeons and Bacon boil'd, with Greens and Roots.

Leg of Mutton boil'd, with Turnips and Greens.

Leg of Lamb boil'd, with Spinage, to be serv'd with the Loyn fry'd in Steaks, and lay'd about the Dish; there must be some Gravy in a Bason.

Chine of Pork and Turkey, serv'd with Greens and Gravy, garnish'd with Lemon.

Boil'd Pulletts and Oyster Sauce.

Roasted Tongues and Udder, serv'd with Venison Sauce.

Rabbets boil'd, with Onions.

A Hare Grigg'd, garnish'd with Lemon or red Beet Roots.

Calves Head, dress'd in a grand manner; with Cocks Combs, Mushrooms, Oysters, and forc'd-meet Balls, and garnish'd with Sausages, and Lemon or Orange.

Cod's Head boil'd, with Shrimps and Oyster Sauce, and garnish'd with Smelts

or Gudgeons, and fry'd Oysters, and Horse Radish scrap'd.

Stew'd Carp or Tench, garnish'd with Eels Spitchcock, and Lemon, with Anchovy Sauce in a Bason.

Minc'd Pyes.

Stew'd Soles.

Lumbar Pye.

Veal Pye.

Squab Pye.

Soups, of Gravy or Pease, or Plumb Pottage.

Venison Pasty.

Second COURSE.

Rabbets roasted.

Hare roasted, with a Pudding in the Belly, to be serv'd with Gravy in the Dish, and Venison Sauce in a Bason.

Capons roasted, and serv'd with Gravy, garnish'd with Sausages and Lemon.

Turkey roasted, with forc'd-Meat in the Crop, and served with Gravy in the Dish, garnish'd with Lemon ; there may be boil'd Onions in a Plate or Pap Sauce.

Pheasants roasted, with Gravy in the Dish, and Pap Sauce on a Plate. Note, one of the Pheasants may be Larded, garnish'd with Lemon.

Partridges roasted, to be serv'd with Gravy Sauce in the Dish, and garnish'd with

with Lemon; you must have some Pap
Sauce serv'd with them on a Plate.

Woodcocks roasted, and serv'd on Toasts of
Bread, garnish'd with Lemon or Orange,
with Gravy in a Bason.

Snipes roasted, to be serv'd with Gravy
in a Dish, and garnish'd with Lemon.

Larks roasted, on Scuers, with slices of
Bacon between them, to be serv'd on the
Scuers, with dry'd Crumbs of Bread under
them, and Gravy Sauce in a Bason.

Wild Ducks roasted, to be serv'd with
Gravy under them, garnish'd with Le-
mon.

Teals, Easterlings, or Widgeons roasted, to
be serv'd as Wild Ducks.

Bustard roasted, to be serv'd with Gravy
in the Dish, and Pap Sauce on a Plate, the
garnish is Lemon or red Beets.

Squab Pidgeons roasted, garnish'd with
Orange, and some Butter and Parsley in a
Bason.

Potted Lamprey.

Potted Charrs.

Foal of Sturgeon.

Potted Venison.

Lobsters.

Tunsey, garnish'd with Orange.

Pear Tart with Cream.

Fore Quarter of Lamb roasted, to be serv'd
with Mint shred small in a Saucer, with
Vinegar

Vinegar and Sugar, the Lamb should be garnish'd with Orange, and there should be a Sallad serv'd at the same time.

Tarts and Cheesecakes.

F R U I T S.

China Oranges, Chesnuts, Pomgranates, Pears, dry'd Grapes, Apples.

N. B. In this Month, Brawn is in season, and must always be serv'd either in the Collar or Slices, before the Dinner comes on the Table, to be eat with Mustard.

Oysters must be open'd and laid in their Shells in a Dish, and serv'd before Dinner.

It is to be observ'd, that in the Course of Dinners, the groffer Meats should always be set first on the Table, and there should never be two Dishes at a Dinner of the same sort of Meat, tho' they are diversified by Boiling one and Roasting the other, or Baking it; but make as much Variation as you can.

All Boil'd Meats should be serv'd first, Baked Meats next, and Roasted last.

R E C E I P T S.



R E C E I P T S.

A Hash of Raw Beef.

TAKE some slices of tender Beef, and put them in a Stew-pan, well flour'd, with a slice of Butter, over a quick Fire, for three Minutes, and then put to them a little Water, a bunch of sweet Herbs, or a little Marjoram alone, an Onion, some Lemon-Peel, with some Pepper, Salt, and some Nutmeg grated; Cover these close, and let them stew till they are tender; then put in a Glass of Claret or strong Beer, that is not Bitter, and strain your Sauce; serve it hot, and garnish with red Beet Roots, and Lemon slic'd; it is a very good Dish.

Beef Collops Stew'd.

CUT raw Beef as you would do Veal for Scots Collops, lay it with a little Water in a Dish, put to it a Glass of white Wine, a Shallot, some Marjoram powder'd, some Pepper and Salt, and a slice or two of fat Bacon among your Collops; put this over a quick Fire for a little time, till your

your Dish is full of Gravy; then you may put in a little Mushroom Juice; serve it hot, and garnish with Lemon slic'd.

Beef Steaks fry'd.

TAKE Rump Steaks, or any other tender part of the Beef, put some Pepper and Salt upon them, and then put them in a Pan with a piece of Butter, and an Onion, over a slow Fire, close cover'd; and as the Gravy draws, pour it from the Beef, still adding more Butter at times, till your Beef is enough; then pour in your Gravy with a glass of Claret or strong Beer, then let it just boil up, and serve it hot, with Juice of Lemon or a little Verjuice.

Beef Steaks with Oysters.

TAKE some tender Beef Steaks, pepper them to your mind, without Salt, which would make them hard; turn them often, till they are enough, which you will know by their feeling firm; then Salt them to your mind.

For the *Sauce* take Oysters with their Liquor, and wash them in Salt and Water; let the Oyster Liquor stand to settle, and then pour off the clear; stew them gently in this with a little Mace or Nutmeg, some whole Pepper, a Clove or two, and

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take

take care you don't stew them too much, for they will be hard; when they are almost enough, add a little white Wine, and a piece of Butter roll'd in Flour to thicken it.

Some will put an Anchovy or Mushroom-ketchup into this Sauce, which will make it very rich.

A Hash of Beef fine, without Expence.

CUT your Beef in thin slices, then make your Sauce for it as follows; take an Onion cut in two, some Pepper and Salt, a little Water and some strong Beer, then take a piece of Butter roll'd in Flour in your Pan, stirring it till it burns, then put in your Sauce, and let it boil a Minute or two, then put in your Beef, and let it just warm through, for if you let it lye too long it will harden it.

A little Claret may be put in just before you take it off the Fire; if you use no Beer, some Mushroom or Walnut Liquors; garnish with Pickles.

Stew'd Brisket of Beef.

TAKE a piece of Brisket of Beef, rub your Beef with common Salt, and some Salt-Peter; and let it lay four Days, then lard the Skin of it with fat Bacon, and put it in a Stew-pan that will shut

shut close, a Lemon cut in half with the Rind on, and lay them in with the Beef, then put in some sweet Herbs, some whole Cloves, half a Nutmeg slic'd, some Pepper, an Onion; or three or four Shallots; half a pound of Butter, a Pint of Claret or strong Beer, and a Quart of Water; shut your Pan close, and let it stew gently six Hours, till it is very tender, then take some boil'd Turnip cut in Dice, flour them and fry them brown, then pour off the Liquor the Beef was stew'd in; having strain'd it, thicken it with burnt Butter, and mix your fry'd Turnips with it, and pour all together over your Beef; garnish with Lemon slic'd and serve it hot.

Stew'd Beef.

CUT four Pounds of stewing Beef, with some of the hard Fat of Brisket Beef cut into Pieces, put these into a Pan with some Salt and Pepper, some Powder of dry'd sweet Marjoram, a few Cloves powder'd, three Pints of Water, cover the Pan close, and let it stew four Hours, then put some Turnips cut in Dice, a Carrot cut in the same manner, the white part of a large Leek, two heads of Sallary shred, and a piece of a Crust of Bread burnt, with half a Pint of Claret or small Beer; if you think Beer as good as Wine

let it stew an Hour longer, and serve it hot: you must garnish with Carrot slic'd.

Hare Pye to be serv'd cold.

BEAT the Flesh of a Hare in a marble Mortar, then put almost as many butter'd Eggs as equal the quantity of the Flesh of the Hare, then put a little fat Bacon cut small, some Pepper and Salt, and Cloves and Mace, and sweet Herbs at your Pleasure; mix them very well, then lay it in your Paste and Butter; and put Butter in the Bottom with some seasoning strew'd upon it, then lay in your Preparation, and cover it with Butter; then close it and serve it cold.

A Pudding made with Raspberries.

TAKE the Yolks of eight hard Eggs, chopt small, and put them to a Pint of Cream, then beat four Eggs, and put in two Spoonfuls of Flour, and as much powder Sugar, then put to it four Penny Naples Biscuits, then put in as much Sirrup of Raspberries as you think proper to give it a Flavour and a Colour; mix all this together; if you will you may bake it in a fine Crust rolled thin and laid in a Dish, or bake without in a gentle Oven.

A Neck of Veal stew'd.

TAKE a Neck of Veal and cut it in Steaks, season them with Salt, grated Nutmeg, Thyme and Lemon-Peel grated, and when you put it into your Pan put to it some thick Cream according to the quantity you do; let it stew gently till it is enough, then put into your Pan two Anchovies and some Gravy or strong Broth, a piece of Butter roll'd in Flour; toss it up till 'tis thick, then put it in a Dish and serve it hot; garnish with Lemon.

A Shoulder of Mutton forc'd.

TAKE half a Pint of Oysters and some butter'd Eggs, three Anchovies, a piece of an Onion, Pepper, Salt, and sweet Herbs, shred them, and mix them together, and stuff your Mutton under the Skin in the thickest Parts, or where you please, then roast it, and for Sauce take some Claret and Oyster Liquor, two Anchovies, a little Nutmeg, a piece of Onion, and some Oysters; stew all these together; take out the Onion, then put in a piece of Butter, toss it up till 'tis thick, put it under the Mutton, serve it hot, and garnish with fry'd Oysters and Lemon slic'd.

To Bake a Calves-head.

WASH your Head clean and divide it, then beat the Yolks of three Eggs, and with a Feather trace it over the outside of the Head, then take some grated Bread, some Pepper and Salt, and Nutmeg, some Lemon-Peel grated, with some Sage cut small; then strew this Mixture over the outside of the Head, lay it in an earthen Dish, then cover the Head with some bits of Butter; put a little Water in the Dish, then bake it in a quick Oven, and when you serve it, pour on some strong Gravy with the Brains first boil'd and mix'd in it; garnish with Lemon: If you don't approve of the Brains in the Gravy, put them in a Plate with the Tongue.

Another way to bake Calves-Head.

TAKE a Calves-Head and divide it, then take the Yolks of four Eggs, and beat them well, and with a Feather trace the Eggs over the outside of the Head, and strew over it some Raspings of Bread sifted, a little Flower, some Pepper and Salt, some Mace and Nutmeg, with some Sage and sweet Herbs shred small, and then cover the Head with some bits of Butter, and put in the Pan some white Wine

Wine and Water, and some Gravy, and cover it close ; then bake it in a quick Oven, and when you serve it with the Gravy that it was baked in, thicken it with burnt Butter, and garnish it with the Brains cut in pieces and dip'd in thick Butter, and fry them brown, and Lemon slic'd and fry'd Oysters and fry'd Bread ; serve it hot.

To Dress a Calves-Head in a grand Dish.

TAKE a large Calves-Head and divide it, and wash it well, then take the Brains and wash them, and dry them and flour them, put them in a Cloth and boil them till they are half done, then cut the Flesh off one side of the Head in slices, like harsh'd Meat, and the other side of the Head must remain whole, Carbonaded with a sharp Knife crossways ; take the harsh'd Part with some of the Liquor it was boil'd in, put a Glass of white Wine, a little Mushroom-ketchup, a little Mace beat fine, some Nutmeg grated, a little grated Lemon-Peel, and some sweet Herbs, and strew them all together ; when it is enough, put in a little juice of Lemon, and thicken it with Cream or Butter ; put in a Pint of Oysters and half a Pint of pickled Mushrooms, which must be toss'd up with the Sauce ; when

you thicken it, you must cut the Eye in pieces amongst the Harsh, then you must take the other side of the Head and cut it crossways in Diamonds, about an Inch over, then take the Yolks of two Eggs, and with a Feather past over it, then put upon it this Mixture; take some grated Bread, a little Pepper and Salt, with some Nutmeg and Mace, and a little sweet Marjoram powder'd, mix these well together, then put some bits of Butter upon it, and put it before a brisk Fire till it is enough; this must be laid in the middle of the Dish, and the Harsh round it, the Brains must be cut in pieces and strew'd with a little red Sage cut very small, and a little Spice and Salt, then dip it in a thick Batter made of Eggs, Flour, and Milk; fry these well in hot Hogs Lard, then Oysters stew'd in their Liquor and some Spice; take off their Fins, and dip them in the same Butter, and fry them, then take some pieces of Bread cut the length of your Finger, and fry them crisp; as for the other part of the Garnish, red Beets, pick'd and slic'd, and Lemon slic'd; serve it hot.

Umbles

Umble Pye.

TAKE the Umbles of a Buck and boil them, and chop them as small as Meat for minc'd Pyes, and put to them as much Beef-Suet, eight Apples, half a Pound of Sugar, a Pound and half of Currans, a little Salt, some Mace, Cloves and Nutmeg, and a little Pepper, then mix them together, and then put it into the Paste; put in half a Pint of Sack, the juice of one Lemon and Orange, close the Pye, and when it is baked, serve it hot.

To Stew Cucumbers.

TAKE about a Dozen of large Cucumbers and slice them, then take three Onions and cut them very small, put these in a Sauce-pan over the Fire to stew, with a little Salt, stir them often till they are tender, and then drain them in a Cullender as dry as possible, then flour them and put some Pepper to them, then fry them in Butter till they are brown, then put to them a Glass of Claret; and when this is mix'd with them, serve them under roast Mutton or Lamb, or else serve them on a Plate upon fry'd Sippets.

To Roast a piece of Sturgeon.

STICK your Sturgeon with Cloves, then let it roast very leasurely, basting it often with Butter; and when it is enough, serve it with Venison Sauce.

Olives of Beef Roasted or Baked.

TAKE some of a Buttock or Rump of Beef, and cut some of it into thin slices, then hack them with the back of your Knife, lard them with fat Bacon, and season it with Pepper, Salt and Nutmeg, some sweet Marjoram, a little Onion, some butter'd Eggs; then lay it on the slices of Beef and roll them up together round in a Veal Caul; you may roast them or bake them, then garnish with Artichoak Bottoms, fry'd Lemon sliced, your Sauce Gravy, with a glass of Claret; serve on Sippits hot.

To Stew a Trout.

TAKE a large Trout and wash it, put it in a Pan with Gravy and white Wine, then take two Eggs Butter'd, some Salt, Pepper and Nutmeg, some Lemon-Peel, a little Thyme, and some grated Bread, mix them all together, and put it in the Belly of the Trout, then let it stew a quarter of an Hour; then put in a piece of

of Butter in the Sauce ; serve hot, garnish with Lemon slic'd.

Potatoe Pudding.

TAKE some good Potatoes, and boil them tender, then bruise them in a marble Mortar till they become a Paste, then take two Naples Biscuits grated, a Carrot grated, and a little Orange-Flour Water, some Mace and Nutmeg, some Sugar, and some butter'd Eggs, mix these together ; put it in a Dish with slices of Butter laid upon your Pudding, and half an hour will bake it ; serve it hot with Lemon slic'd, it is best to put some pulp of Oranges into the Pudding before you bake it.

To Bake a Salmon whole.

DR A W your Salmon at the Gills, wash it and dry it, lard it with a fat Eel, then take a Pint of Oysters, shred some sweet Herbs, some grated Bread, four or five butter'd Eggs, with some Pepper, Salt, Cloves and Nutmegs ; mix these together, and put them in the Belly at the Gills, then lay it in an Earthen Pan born up with pieces of Wood in the bottom of the Dish, put in a Pint of Claret, baste your Salmon well with Butter before you put it in the Oven ; when it is done make

make your Sauce of the Liquor that is under the Salmon, some Shrimps, some pickled Mushrooms, and two Anchovies, some Butter roll'd in Flour; boil these together, and garnish with fry'd Oysters, fry'd Bread and Lemon flic'd; serve it hot. A Cod baked in this manner is very good.

A Clary Fraise, or Clary and Eggs.

TAKE ten Eggs, beat them with a Spoon, then take some Clary Leaves and shred them small, add a little Pepper and Salt, and some Onions chopt small, this mixture must be fry'd in hot Lard, and serve it with slices of Lemon.

A Sweet Clary Fraise.

TAKE eight Eggs, a Pint of Milk, half a Spoonful of Sugar, four large Spoonfuls of flour; chop the Leaves of the Clary small, and mix well together, then fry them in hot Lard or good Dripping. Let this drein before the Fire and serve it with Butter and Sack.

Bacon Fraise.

TAKE a piece of middling Bacon, cut this in thin pieces about an Inch long, then make a Batter with Milk, Eggs and Flour; the Eggs beat very well, mix them

them together, then put some Lard or good Beef Dripping, when 'tis very hot, pour in your mixture and clap a Dish over it; but now and then, throw on some of the fat upon the Fraise, till you think the lower part is enough, then turn it and in a little time the whole will be ready for the Table. In this mixture put what Spices you think proper, for in the Taste, 'tis to every one what they like.

A Skirret Pye.

TAKE your large Skirret and blanch them, and put to them some Nutmeg and a little Cinnamon and Sugar, make your Pye ready, lay in your Skirret, season also the Marrow of three Bones with Cinnamon, Sugar and grated Bread, lay the Marrow in your Pye, with the Yolks of twelve hard Eggs cut in halves, a few Potatoes cut small and boil'd, and candied Orange-Peel in slices, lay Butter on the top and side of your Pye; your Caudle must be white Wine, a little Verjuice, some Sack, and thicken it with the Yolks of Eggs, and when the Pye is baked, pour it in and serve it hot; scrape Sugar on it.

Pasty

Pasties to fry.

GE T a Veal Kidney with the Fat, cut it very small, put to it a little Salt, Cloves, Mace, and Nutmeg, all beaten Small, some Sugar, the Yolks of three hard Eggs minced very small, mix all these together with some Sack or Cream, put them in Puff Paste, and fry them; serve them hot.

To Stew Ducks.

TA K E your Ducks and Season them with Salt, Pepper, and a little Cloves, a Shallot or two, with a piece of Butter in the Belly of each of them, put them in an earthen Pan that will just hold them, then put half a Pint of Claret and as much strong Gravy, and half a Pound of Butter under and over your Ducks, and half a Pint of Water, a bunch of sweet Herbs, some whole Cloves, then cover the Pan close, let them stew two Hours and a half, then strain the Liquor, and pour it over your Ducks; serve them hot and garnish with Lemon slic'd and Raspings of Bread; in this manner you stew Easterlings or Widgeons.

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To Stew a Pig.

TAKE a Pig and roast it till it is hot, then Skin it and cut it in pieces, then put some white Wine and good Gravy, some Pepper, Salt and Nutmeg, an Onion, a little sweet Marjoram and some Elder Vinegar; with some Butter into a Stewpan with your Pig, and stew it gently, when it is enough lay it upon Sippets and garnish with Lemon slic'd.

A Carp Pye.

TO a quartern of Flour put two Pound of Butter, rubbing a third part in, then make it into Paste with Water, then roll in the rest of the Butter at three times; lay your Paste in the Dish, put in some bits of Butter on the bottom Paste, with Pepper and Salt, then Scale and Gut your Carp, put them in Vinegar, Water and Salt, then wash them out of the Vinegar and Water, and dry them, and make the following Pudding for the Belly of the Carp; take the Flesh of an Eel and cut it small, put some grated Bread, two butter'd Eggs, one Anchovy cut small, a little Nutmeg grated, and Pepper and Salt, mix these together well, and fill the Belly of the Carp, then make some forc'd Meat Balls of the same Mixture

ture, then cut off the Tail and Fins of the Carp and lay it in the Crust, with slices of fat Bacon, a little Mace and some bits of Butter; then close your Pye, and before you put it in the Oven, pour in half a Pint of Claret; serve it hot.

Whipt Sullibub.

YOU must have a quart of Cream and a pint of Sack, with the Juice of two Lemons, sweeten it to your Palate, put it into a broad earthen Pan, and with a Whisk whip it and lay it in your Sullibub Glasses, but first you must sweeten some Claret, or Sack, or white Wine, and strain it, and put seven Spoonfuls of the Wine into your Glasses, and then gently lay in your Froth; do not make them long before you use them.

Raspberry Fool.

YOU must have a Pint of Raspberries, squeeze them and strain the Juice with Orange-Flour Water, put to it five Ounces of fine Sugar; then put a Pint of Cream over the Fire, let it boil up, then put in the Juice, give it one stir round, then put it into your Bason, stir it a little in the Bason, and when it is cold use it.

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A Collar of Mutton Roasted.

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OU must take the Breast and Neck of Mutton together, skin it in the whole Piece, then parboil it, and prepare a mixture of Crumbs of Bread, a little Pepper, Salt, Nutmeg, Lemon-Peel grated, and a little sweet Herbs ; to this put the Yolks of six hard Eggs beat in a Mortar, with five Ounces of Butter ; mix this with the other Ingredients, then take the inside of the Mutton and strew it upon it, then roll it up as close as you can, bind it about with a Fillet, then spit it ; it must be spitted through the middle lengthways, and basted with Butter, salting it every now and then ; then take the grated Bread and some of the same seasoning above, sprinkled upon it just before it is enough, when it is enough, serve it with strong Gravy and Lemon Juice, and garnish with Lemon and Orange sliced ; if Oysters are in Season, add fry'd Oysters.

To Fry Oysters.

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OU must make a Batter of Milk, Eggs and Flour ; then take your Oysters and wash them and wipe them dry, and dip them in the Batter, then roll them in some Crumbs of Bread and a little

little Mace beaten fine, and fry them in very hot Batter or Lard.

Gravy Soup.

TAKE the Bones of a Rump of Beef, and a piece of the Neck, and boil it till you have all the goodness out of it, then strain it off, then take a good piece of Butter, and put it in a Stew-Pan and brown it, then put to it an Onion stuck with Cloves, some Sallary and Endive, and Spinage, then take your Gravy and put to it some Pepper, Salt, and Cloves, and let it boil all together; then put in Sippits of Bread dry'd by the Fire; you may put in a Glass of red Wine. Serve it up with a french Role toasted in the middle.

Lumbar Pye.

TAKE about two Pounds of lean Veal and mince it, with a like Quantity of Kidney Beef-Suet, add to it some Apples slic'd small, some Spinage or beet Cards slic'd, with a seasoning of powder'd Cloves, Mace, Nutmeg, and a little Pepper, and add a little Parsley cut small, the Crumb of three Ounces of Bread grated, some Sack with Juice of Lemon or Orange, or a little Orange-flour Water, the Yolks of six or eight hard Eggs chopt small, with a Pound and half of Curtans well pick'd

pick'd and rub'd in a Cloth without Washing, mix them well together, and when you have clos'd it in a Coffin of rich Paste, bake it in a gentle Oven, and serve it hot.

To Pickle Oysters.

OPE N large Oysters and save the Liquor, then wash the Oysters in Salt and Water, and put them in a Sauce-Pan, and when their own Liquor is salted, pour the clear of it to them; put to them some blades of Mace, and some slices of Nutmeg, with such a quantity of whole Pepper, as you judge convenient, with two or three Bay Leaves, then boil them a little and add a Glas of white Wine, continuing them on the Fire a Minute, and pour them into some Pan to cool, and when they are quite cool, lay your Oysters with their Spices into a glas'd Gally-pot, and pour the Liquor over them, and tye them down with a piece of white Paper. *Note,* As you use them take them out with a Spoon, they make a pretty Plate for Supper.

To make Oyster Roles.

TAKE some Penny french Roles and rasp them, then cut a Piece out of the Top, and scoop out all the Crumb, then have

have your Oysters open'd, and save their Liquor, wash them in Water and Salt, then take the clear of their own Liquor, with some Mace, slices of Nutmeg, and whole Pepper; stew them in this Liquor, till you think them enough, and thicken them with Butter; when they are boiling hot, pour them into the Rolls, and set the Rolls either in a hot Oven or over a Chafing-Dish of Coals before the Fire, till they are hot through, then serve them instead of Puddings. Note, Mushroom Leaves are serv'd after the same manner.

Ragou of Veal Sweetbreads.

CUT your Sweetbreads into pieces as big as a Walnut, wash them and dry them, then burn some Butter in a Frying-Pan, and when it is very hot, put in the Sweetbreads stirring them till they are brown, then pour in some Gravy, with some Mushrooms, season'd with Pepper, Salt, with a little All-spice, and stew them about half an Hour, after which pour off your Sauce through a Sieve and thicken it, place your Veal in the Dish, and pour your Sauce over it; you may add to this Cocks Combs blanched with Truffles or Morels, but Mushrooms is enough if you

can get them; serve it with slic'd Lemon or Orange.

Stew'd Mushrooms.

TAKE fresh Mushrooms, either in Buttons or when the Tops are spread, clean them well, washing the Buttons with a wet Flannel, and the tops must have their Skins pull'd off and their Gills scraped out, if they happen to be sound, or else don't use them, cut the Tops if they are good in large pieces, and put them all together in a Sauce-Pan, without any Liquor; cover it close and let them stew gently, with a little Salt, till they are tender and cover'd with Liquor, then take out your Mushrooms and drein them, or else put some Pepper to them, with some white Wine, and when they have boil'd up, pour off the Sauce and thicken it with a little Butter roll'd in Flour; some will put in a Shallot at the first, and other Spice, but that will spoil the flavour of the Mushroom, which every Body desires to preserve.

A white Fricassee of Rabbets.

TAKE two or three Rabbets and cut them to pieces, and put them in a Stew-Pan, wirh three Ounces of Butter, then season them with Pepper and Salt,

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a Nutmeg, a little Thyme and sweet Marjoram, a little Lemon-Peel grated, and let these be close cover'd, and stew them gently till they are tender, in half a Pint of Veal Broth, with an Onion, then strain off the Liquor, and beat three Yolks of Eggs, with some Cream, then put some of the Broth by degrees to the Eggs and Cream, keeping them stirring least they Curdle; you may put to it some Parsley, boil'd tender and shred small, then toss them up thick, adding some Mushrooms; and serve them hot with a garnish of slic'd Lemon and red Beet Roots.

A Neats Tongue Roasted.

TAKE a pickled Tongue, and boil it till the Skin will come off, and when it is Skin'd stick it with Cloves about two Inches-asunder, then put it on a Spit, and wrap a Veal-Caul over it, and roast it till it is enough, then take off the Caul, and just froth it up, and serve it in a Dish with gravy, and some Venison or Claret Sauce in a Plate, garnish it with raspings of Bread sifted and Lemon slic'd.

To make a light Pudding.

TAKE a Pint of Cream and put some Nutmeg, and Cinnamon, and Mace, and boil it with the Spice, when it 'tis boil'd

boild take out the Spice, then take the Yolks of eight Eggs, and four of the Whites, beat them well with some Sack, then mix them with your Cream, with a little Salt and Sugar, and take a Half-penny white Loaf, and one Spoonful of Flour, put in a little Rose Water, beat all these well together, and wet a thick Cloth and flour it and put your Pudding into it, and tye it up, and when the Pot boils, it must boil an Hour; melt Butter, Sack, and Sugar, and pour over it.

Fine Pancakes.

TAKE a Pint of Cream and eight Eggs, a whole Nutmeg grated, and a little Salt, then melt a Pound of Butter and a little Sack, before you stir it, it must be as thick with Flour as ordinary Batter, and fry'd with Lard, turn it on the backside of a Plate, garnish with Orange; strew Sugar over them.

A Rice Pudding.

TAKE six Ounces of the Flour of Rice, put it in a quart of Milk, and let it boil till tis pretty thick, stirring it all the while, then pour it in a Pan and stir in it half a Pound of Butter, and six Ounces of Sugar, when it is cold grate in a Nutmeg, and beat and stir all this together

together, put a little fine Paste at the Bottom of your Dish, and bake it.

Boil'd Puddings.

TAKE a Pound of Beef-Suet shred very fine, then Stone three quarters of a Pound of Raisons, some grated Nutmeg, a large Spoonful of Sugar, a little Salt, some Sack, four Eggs, three Spoonfuls of Cream, and five Spoonfuls of Flour, mix these together, tie it up in a Cloth, and let it boil three Hours, melt Butter and pour over it.

A Rump of Beef, or any other piece stew'd; this way will do for an Ox-Cheek.

WHEN you are provided with a piece of Beef to your mind, lay it in a glaz'd earthen Pan, then put to it a Quart of Ale, and some Claret, with some Verjuice and as much Water as will cover it, with some pieces of Lemon-Peel, and a bunch of sweet Herbs, with an Onion or two, and some Salt and Pepper, a few Cloves and some Nutmeg, close this and stew it five Hours, then lay it in a Dish, and when you have strained the Sauce thicken it with burnt Butter and Flour, and serve it with the Sauce pour'd over it, and garnish with slices of Lemon, or red Beet Roots.

A Florentine of Flesh or Fish.

TAKE some lean Veal and cut it in thin slices, season them with Cloves, Mace, Nutmeg, Pepper and Salt, and sweet Marjoram, put these slice upon slice, with the mixture, and some fat Bacon, then put them into a Dish, and bake them in a Crust, with Balls of forc'd Meat and a little Pepper, some Mushroom Buttons and some Cocks Combs blanched, a slice or two of Lemon with half a Pint of white Wine, and a Pint of Water, then close the Pye, and bake it in a brisk Oven and serve it hot.

A Neck of Veal Stew'd.

TAKE your Neck of Veal and cut it in Steaks, season them with Salt, grated Nutmeg, Thyme and Lemon-Peel cut very fine, then put it into your Pan, put to it some Cream, according to the quantity you do, and let it stew gently till you think it is enough, then put in your Pan two Anchovies, some Gravy, and a piece of Butter roll'd in Flour ; toss it up till it is thick ; garnish with Lemon.

To Stew Pidgeons.

TAKE six Pidgeons with four butter'd Eggs, some grated Bread, with some Salt, Nutmeg and Pepper, a little Mace, and some sweet Herbs, mix this all together and put it in the Belly of the Pidgeons, sew them up top and bottom, stew them in strong Broth, with half a Pint of white Wine, put a little whole Pepper, Mace, Salt, a little bundle of sweet Herbs, and a bit of Lemon-Peel and an Onion, when they are almost done put in some Artichoak Bottoms boil'd and fry'd in brown Butter, or Asparagus Tops boil'd, thicken up the Liquor with the stuffing out of the Pidgeons, and a bit of Butter roll'd in Flour; strain the Sauce: garnish the Dish with sliced Lemon and thin bits of Bacon toasted before the Fire.

To make a Tansy.

TAKE a quart of Cream or Milk, put to it a stick of Cinnamon, a Nutmeg quarter'd, and some large Mace, when it is half cold, mix it with sixteen Eggs, and eight Whites, strain it, then put in four grated Biscuits, half a Pound of Butter, half a Pint of Spinage Juice, and a little Tansy, Sack and Orange-Flour Water,

ter, some Sugar and a little Salt, then stir it over the Fire a little and pour it into a Dish, butter it well, when it is baked turn it on a Pye Plate, squeeze on it an Orange slic'd, with some Sugar to garnish it.

A Shrewsbury Pye.

TAKE a couple of Rabbets, cut them in pieces, season them well with Pepper and Salt, then take some fat Pork, and season it in like manner, then take the Rabbets Livers parboil'd, some Butter, Eggs, Pepper and Salt, a little sweet Marjoram, a little Nutmeg; make this into Balls, and lay it in your Pye amongst the Meat, then take Artichoak Bottoms boil'd tender cut in Dice, and lay these likewise amongst the Meat, then close your Pye, and put in as much white Wine and Water as you think proper; bake it and serve it hot.

Veal Cutlets.

CUT your Veal in slices, season them with Pepper, Salt, Nutmeg, sweet Marjoram, and a little Lemon-Peel grated, wash them over with Egg, and strew over them this mixture, lard them with Bacon; dip them in melted Butter, and wrap them in white Papers butter'd, broil them on a Gridiron a good distance

from the Fire; when they are enough un-paper them, and serve them with Gravy and Lemon slic'd.

Scotch Collops.

TAKE slices of lean Veal, the Yolks of six Eggs, beat up in melted Butter, a little Salt, some Nutmeg, and Lemon-Peel grated, then dip in your Veal, and fry them quick, shaking them all the while to keep the Butter from Oyl-ing, then put to them some Gravy, some Mushrooms or forc'd-Meat Balls, garnish'd with Sausages, and Lemon, and slices of Bacon fry'd.

Fine Egg Pye.

TAKE the Yolks of twenty hard Eggs, and chop them with double the Quantity of Beef Suet, six Apples slic'd small, then put to them a Pound and half of Currans, half a Pound of Sugar, a little Salt, some Mace and Nutmeg beaten fine, and half a Pint of Sack, the Juice of a Lemon, candied Orange and Citron cut in pieces; you may put a lump of Marrow on the top; bake them in a gentle Oven, and put the Marrow only on them that are to be eaten hot.

Salmigondy

Salmigundy.

TAKE the Lean of some Veal that has been roasted or boil'd, take none of the Skin nor ~~any~~ Fat, mince this very small, you must have about half a Pound of it, then take a pickled Herring and skin it, and mince the Flesh of it, or the Flesh of four Anchovies; cut a large Onion with two Apples, as small as the rest, mix these together, laying them in little Heaps three on a Plate, set some whole Anchovies curled or upright in the middle, garnish with Lemon and Pickles: This to be served cold, with Oil' Vinegar and Mustard.

To make White Puddings in Guts, commonly called White-Hogs Puddings.

TAKE the Crumb of white Bread grated to the quantity of three Pounds, and about the same Weight of the tenderest Beef Suet shred very small, put to these of the finest Spices (powder'd) to your Mind, a pound or two of fine Lisbon Sugar, about a Quart of Cream, and some Sack and Rose-water, or Orange-Flower Water to relish it well, mix this with the Yolks of sixteen Eggs, boyl'd hard and beaten in a Mortar, with the Whites of eight raw Eggs, then put your

E 3 Mix-

Mixture into well cleaned Hogs Guts, three quarters full, bind them in the shape of a figure of Eight and tye them : They will be boyl'd in a little time, and to prevent their bursting as they boyl, prick the Skins now and then as they swell ; when they are enough, lay them to dry on clean Cloths. *N. B.* You may put Currans in this Mixture if you think proper, but do not wash them ; rub them when they are clean pick'd in a coarse Cloth.

Black-Puddings in Guts.

TAKE the Liver of an Hog fresh killed, boil it till 'tis enough with the Melt, then bruise them in a Marble Mortar till they come to a Pulp, with half as much Hogs Fat shred small as will amount to the Quantity, and with them mix some Blood of a Hog, or Goose, or Sheep that has bled fresh, and beat these all the time with a little Salt, and the following Things ; shred some sweet Herbs small with some Penny Royal, add a little Salt, the Yolks of Eggs butter'd, some Spice to your Mind in Powder, and if you will some Grots or dried Oats, a little cut in the Mill, that have been steep'd twenty Hours in Water, till the whole comes to a due Consistence to put in the Guts, then put

put it in and tye them up, and boil them in a large Kettle with Hay at the Bottom, and when they are swelled enough, lay them upon Hay to dry and turn black.

A Richmond-Pudding.

TAKE a pound of Beef Suet shred very small, then take a pound of Raisons of the Sun and stone them, then put to them two Spoonfuls of Flour, six Eggs beaten, a little Sugar, half a Nutmeg grated and a little Salt ; mix these together, put it in your Cloth well floured, and boil it six Hours, and serve it up.

To pickle Walnuts.

TAKE your Walnuts when a Pin will pass through them, put them in a Pot and cover them with Vinegar, change them once a Week for three Weeks, then take some of the best Vinegar, an Ounce of Mace, half an Ounce of Nutmeg sliced, one Ounce and an half of Ginger sliced, an Ounce and a half of Long Pepper bruised ; give this pickle a boil or two over the Fire, and pour it boiling hot over your Nuts, cover them close ; then in four Days boil your Liquor again, and pour it over your Nuts as before ; so you must do three times, and they will keep three Years

good : 'tis much better than laying your Nuts into Salt and Water.

Sweet-meat Cream.

TAKE some good Cream, and slice some preserved Peaches into it, or Apricots or Plumbs, sweeten the Cream with fine Sugar, or with the Sirrup the Fruit was preserved in, mix these well together, serve it cold in China Basons.

A Lamb-Pye with Currans.

TAKE a Leg and a Loin of Lamb, cut the Flesh into small pieces, and season it with a little Salt, Cloves, Mace and Nutmeg, then lay the Lamb in your Paste, and as many Currans as you think proper, and some Lisbon Sugar, a few Raisons stoned and chop'd small, add some force-meat Balls, some Yolks of hard Eggs, with Artichoake Bottoms or Potatoes that have been boiled and cut in Dice, and candied Orange and Lemon Peel cut in Slices ; put Butter on the Top and a little Water, then close your Pye, bake it gently, and when it is baked take off the Top, and put in your Caudle made of Gravy from the Bones, some white Wine and Juice of Lemon, thicken it with the Yolk of two Eggs, and a bit of Butter, when you pour in your Caudle let it be hot, and shake

shake it well in the Pye, then serve it, having laid on your Cover. N. B. If you observe too much Fat swimming on the Liquor of your Pye, take it off before you pour on the Caudle.

A Batter Pudding.

TAKE a Pint of Milk, six Eggs, four Spoonfuls of Flour, put in half a Nutmeg grated and a little Salt, you must take Care your Pudding is not thick, flour your Cloth well, three quarters of an Hour will boil it, serve it with Butter, Sugar and a little Sack.

A fine Biscuit-Pudding.

TAKE a pint of Cream or Milk, three penny *Naples* Biscuits grated, pour your Milk or Cream over it hot, and cover it close till it is cold, then put in some Nutmeg grated, the Yolks of four Eggs, and two Whites beaten, a little Orange-Flower Water, two Ounces of Powder Sugar, and half a Spoonful of Flour, mix them well together, and boil it in a China Basin butter'd well on the inside, tye it in a Cloth well flour'd, and boil it an Hour, serve it, being turned out of the Bottom, with Butter, Sack and Sugar.

Potted-Beef.

TAKE about eight pounds of a Leg of Mutton-piece of Beef, or Neck Beef, then take two Ounces of Salt Petre beaten, and rub it well, then take two good Handfulls of common Salt, and rub it well, then lay it in a Pan, and put a Quart of Pump-water to it, and let it lay three Days, turning it once a Day in the Pickle, then dry it and season it with Pepper, Nutmeg, Cloves, Mace beaten, and Onions stuck with Cloves, some *Jamaica* Pepper whole, then put it in your Pot to bake, and the Pickle that the Beef lay in, you must put to it a pound and a half of Butter, cover your Pot over with coarse Paste, and let it bake all Night with the great Bread, then take it hot out of the Oven, and take the out-side of the Beef off, and put the Meat in very small pieces, and pick all the Skin and Fat and Sinews from it, then put the Liquor to cool, and all the Fat from the Gravy, and when you have rubb'd your Beef well with your Hands, clarify the Fat that comes from the Liquor, and pour it into your Meat, work it well with your Hands together, till tis very small, than butter the insides of some glazed Pans and put down your Meat close in

in the , then take two Pound of Butter clarified and pour over it; Pepper it and it will be fit to eat in three Days.

Beef Potted from an Ox-Cheek.

WA SH and Bone your Ox-Cheek, put it in a hot Oven, with the same Ingredients you use for the above Receipt, take out then the Skin, the Fat, and the Pallate, then use the Flesh as you would do the other, and add to a Pound of the Flesh, two Ounces of the Fat that swims upon the Liquor; it is a very good way,

A Brown Fricassée of Chickens.

TAKE Chickens fresh kill'd and Skin them, cut them in pieces and fry them in Butter or Lard, when they are fry'd take them out and let them drein, then make some Balls of force-Meat, and fry them, then take some strong Gravy, a Shallot or two, some Spice, a Bunch of sweet Herbs, a little Anchovy Liquor, a Glass of Claret, some thin lean Tripe cut with a jagging Iron to imitate Cocks Combs, thicken your Sauce with burnt Butter, then put in your Chickens and toss them up together ; garnish it with fry'd Mushrooms dip'd in Butter, or Lemon slic'd, or Parsley fry'd.

Clouted

Clouted Cream.

TAKE eight Eggs, with the Whites of six of them, take a Quart of Milk and boil it, you must beat your Eggs well and let your milk cool a little, then mix your Milk and Eggs well together, then set it over a gentle Fire and stir them all the while, and when you perceive it to be thick enough, take it off the Fire and sweeten it to your Mind, adding some Rose-Water, or Orange-Flour Water; put this in a deep China Dish, and lay in the middle a Pyramid of wild Curds, or you may stir in some Raspberry Jam, or other Fruits.

A Standing Sauce for a Kitchen.

TAKE a quart of Claret or white Wine, put it in a glazed Jarr, the Juice of two Lemons, five large Anchovies, some Jamaica Pepper whole, some sliced Ginger, some Mace, a few Cloves, a little Lemon-Peel, Horſe-Radish flic'd, some sweet Herbs, six Shallots, two Spoonfuls of Capers, and their Liquor, put all these in a Linnen Bag, and put it into the Wine, stop it close and set the Vessel into a Kettle of hot Water for an Hour, and keep it in a warm place; a Spoonful or two of this Liquor is good in any Sauce.

To

To make Verjuice and distil it.

TAKE green Grapes, or Crab Apples, grind them and press out the Juice, it will be fit to use in a Month, then distil it in a cold Still, and in a few Days it will be fit to pickle Mushrooms, or to put in Sauces where Lemon is wanting.

To Roast a Calves Liver.

TAKE a fresh Calves Liver, and make a large hole in it with a Knife to run lengthways through it, then make some Stuffing of the Liver parboil'd, some grated Bread, some Lemon-Peel grated, some sweet Herbs shred small, three butter'd Eggs, mix'd all together, some Salt, Pepper, and Nutmeg, then fill the holes with the Stuffing ; you may lard the Liver with fat Bacon, or wrap it in a Caul of Veal, it is better to roast it on a String than Scuer it on a Spit ; you may serve it with Venison Sauce or Gravy Sauce, garnish with Lemon flic'd.

To Broil a Cod.

TAKE a large Cod, and cut the thick part into pieces an Inch thick, then flour it well, and put it on your Gridiron over a slow Fire, make your Sauce with a glass of white Wine, an Anchovy, some whole

whole Pepper, or a little Horse-radish, a little Gravy, a Spoonful of the Kitchen Sauce, or pickled Walnut Liquor, with some Shrimps or Oysters, or pickled Mushrooms, boil it together and thicken it with Butter, roll'd in Flour, with some of the Liver of the Fish that has been parboil'd, and must be bruised in it; garnish with Lemon slic'd, and Horse-radish scrap'd.

Plumbs Preserved.

TAKE white Holland Plumbs, full grown but not quite Ripe, put them in Spring Water cold, boil them over a gentle Fire, and when they will Peel take off their Skins, put the Plumbs into cold Water again, and put them over a gentle Fire till they are soft, then to every Pound of Plumbs, put a Pound and half of good Sugar, with a little Water, and make it into a thick Syrrup, then put your Plumbs in, and when it is cold cover them close.

A Leg of Mutton in Ragou.

TAKE a Leg of Mutton, lard it with Bacon and roast it half an Hour, put it in a Pot with the Mixture as follows; put to it a Quart of Gravy, and a Quart of Wine, half a Pint of Verjuice, some Pepper and Salt, and Onions stuck with Cloves, cover it close and put a bunch of sweet

sweet Herbs, and then stew it till it is tender; then take the Liquor and thicken it with burnt Butter and put some pickled Mushrooms and three Anchovies; garnish it with Lemon slic'd. You may ragou a Loyn of Neck or Mutton the same way.

Angelica to Candy.

TAKE the great Leaf Stalks of Angelica, cut them in lengths, then boil it till it is tender in Pump Water with a very little Butter, keeping it close cover'd, then take it off the Fire, and peel off the Strings from it, and dry it in a Cloth; and to every Pound of Angelica, take a Pound of fine Sugar well sifted, put your Angelica in a glazed Pan, and strew the Sugar over it, and let it stand forty eight Hours, then boil it till it is clear, then drein it, and add more Sugar to the Syrup and boil it to an height, then put in the Angelica for a few Minutes, then take it out of the Sugar and lay it on Glafs Plates and dry it in an Oven.

Oysters in Ragou.

BURN some Butter, then take large Oysters well wash'd and dry'd, and throw them into the Pan with a Shallot or two and a little Salt, fry them a little, then

then take them out and let them drein, then boil the Oyster Liquor with Spices to your Mind, some Anchovy, a little Gravy, and thicken it with Butter roll'd in Flour, and burn it in the Pan, then pour this Sauce over the Oysters; garnish with fry'd Bread and Lemon-slic'd.

Eels Roasted.

TAKE a large Eel and scour it well with Salt and Water, then Skin him almost to the Tail, then gut and wash and dry it, then take some grated Bread, a little sweet Marjoram, some Nutmeg grated, a little Lemon-Peel grated, some Salt and Pepper, two Eggs butter'd; make a Pudding of this; you may add a few Oysters and Anchovy, mix these all together and put in the Belly of the Eel, then rub the Flesh of the Eel with the Yolk of Eggs, and roll it in some of the Seasoning, when there has been no butter'd Eggs, then draw the Skin over it, and roll that in the same dry Seasoning, put a Scuer through it, and tye it to a Spit, and baste it with Lard. The same way is us'd to spitchcock Eels, only cutting them in lengths of three Inches and broiling them; serve this with melted Butter, Anchovy and Oysters, or Shrimps if you can have them, and add a

little white Wine; garnish with Lemon
slie'd.

A fine Cake.

TAKE a quarter and half of fine Flour and six Pound of Currants, an Ounce of Cloves and Mace, some Cinnamon, two Nutmegs, about a Pound of Sugar, some Lemon and Orange, and Citron Canded, cut in thin pieces, a Pint of any sweet Wine, some Orange-Flour Water, a Pint of Yeast, a Quart of Cream, two Pound of Butter melted and pour in the middle, then strew some Flour over it and let it stand half an Hour to rise, then nead it well together and lay it before the Fire to rise, and work it up very well, then put it in a Hoop and bake it two Hours and a half in a gentle Oven.

To Roast a Woodcock.

TAKE some Gravy, some Spice, and let them boil a little, then put in a piece of Butter, a Glass of red Wine, let the Guts of the Woodcock run on Sippets, or a Toast, and lay it under the Woodcock, and pour the Sauce in the Dish or Basin; you must Spit your Woodcock under the Wings.

To

To Roast a Hare with a Pudding in the Belly.

CASE the Hare, and you may Lard it if you please on the Haunches, then take the Liver and parboil it and mince it small, add to it some grated Bread, some Nutmeg, grated Pepper, Salt, sweet Marjoram powder'd or chop'd small, mix these well together, and then Butter two or three Eggs, and put them to the above Mixture and make it like a Paste, then put it in the Belly of the Hare and serve it up. When you lay it down to the Fire, put into the Dripping-pan an Onion cut in two, six good Cloves, some Lemon-Peel, and a little Salt, with three Pints of Water; baste the Hare with this till it is almost enough, and then baste it with Butter; when it is serv'd to the Table, the Liquor in the Dripping-pan is a proper Sauce for it, you may thicken it if you please with Butter roll'd in Flour; it is necessary to have Venison Sauce with it, or Gravy Sauce, if you don't use the Liquor from the Dripping-pan; garnish it with Lemon or Orange sliced.

To Jug a Hare.

WHEN you have cased your Hare, turn the Blood out of the Body into your Jug, then cut your Hare to pieces but do not wash it, then take three quarters of a Pound of fat Bacon and cut it in slices, pour in then to the Blood near a Pint of strong old pale Beer, and put in an Onion stuck with twelve Cloves, a bunch of sweet Herbs, then season your Hare with Pepper and Salt, a little Nutmeg, a little Lemon-Peel, then put your Hare in your Jug, a layer of Hare and layer of Bacon, then stop the Jug Close that no Steam can come out, and put the Jug in a Kettle of Water over the Fire, and let it Stew three Hours, then strain off the Liquor and thicken it with burnt Butter; serve it hot, garnish with Lemon slic'd.

Sauce or Lear for a sweet Pye.

TAKE some white Wine, a little Lemon-Juice or Verjuice, some Sugar, boil it, then beat two Eggs and mix them well together, then open your Pye and pour it in; this may be us'd for Veal or Lamb Pyes.

Sauce

Sauce for Savoury Pyes.

TAKE some Gravy, some Anchovy, a bunch of sweet Herbs, and an Onion, a little Mushroom Liquor, boil it a little and thicken it with burnt Butter, then add a little Claret, open your Pye and pour it in; this serves for Mutton, Lamb, Veal, or Beef Pyes.

To make a rich Ragou for a Plate.

TAKE some Lamb-Stones and Sweet-bread, and parboil them, and cut them in slices, some Cocks Combs blanched and slic'd, then take your Meats and season them with Pepper, Salt, and other Spice, then fry them a little in Lard, then drein them, then toss them up in good Gravy, a bunch of sweet Herbs, two Shallots, some Mushrooms, Truffles, or Morels, thicken it with burnt Butter, adding a Glas of Claret; garnish with red Beet Roots, or pickled Mushrooms, or fry'd Oysters, or Sausages and Lemon, or Barberries.

Baked Beef the French Way.

TAKE some tender Beef and Bone it, take away the Sinews and Skin, then lard it with fat Bacon, season your Beef with Pepper, Salt, and Cloves, then tye it with

with Packthread up tight, and put it in an earthen Pan, some whole Pepper, an Onion stuck with twelve Cloves, the Bones broke, and put a-top two or three Bay Leaves, a bunch of sweet Herbs, a quarter of a Pound of Butter, half a Pint of Claret or white Wine, Vinegar or Verjuice, cover it close, bake it four or five Hours; serve it hot with its own Liquor, or serve it cold in slices; to be eat with Vinegar and Mustard.

To pot Lampreys or Eels.

TAKE your Lamprey or Eels, and skin them and gut them, wash them and slit them down the Back, take out the Bones, cut them in pieces to fit your Pot, then season them with Pepper, Salt, Nutmeg, and then put them in your Pot, pour in then half a Pint of Vinegar; they must bake an Hour and a half being close cover'd, and when they are bak'd pour off the Liquor, and cover them with clarified Butter.

To pot Chare or Trout.

TAKE your Fish, clean them well and Bone them, wash them with Vinegar, cut off the Tails, Fins and Heads, then season them with Pepper, Salt, Nutmeg, and a few Cloves, then put them close in

in a Pot, and bake them with a little Ver-
juice and some Butter, cover them close
and let them bake two Hours, then pour
off the Liquor and cover them with cla-
rified Butter.

To make a Beggar's Pudding.

TAKE some stale Bread, pour over
it some hot Water, till it is well
soak'd, then press out the Water and wash
the Bread, add some powder'd Ginger, and
Nutmeg grated, and a little Salt, some Rose
Water or Sack, some Lisbon Sugar, and
some Currans; mix these well together and
lay it in a Pan well butter'd on the Sides,
and when 'tis well flatt'd with a Spoon, lay
on some pieces of Butter on the top, bake
it in a gentle Oven, and serve it hot; you
may turn it out of the Pan when 'tis cold,
and it will eat like a fine Cheesecake.

Plain Pudding.

TAKE a Quart of Milk and boil it,
then stir in some Flour till it is thick,
then put in half a Pound of Butter, six
Ounces of Sugar, a Nutmeg grated, a lit-
tle Salt, nine or ten Eggs, not all the
Whites, mix all well together, Butter
your Dish and put your Pudding in; three
quarters of an Hour will bake it.

Neats-

Neats-Foot Pudding.

TAKE a Neats-Foot, bone it and chop it very small, and mix it with grated Bread, then boil a Pint of Milk, and pour upon it, put to it some Beef Suet, Six Eggs, half a Pound of Currans, then put to it some beaten Ginger, a little Nutmeg, and a little Salt, Sugar, white Wine, and some Rose Water, then Butter four Eggs and mix all together, some blanch'd Almonds, beat slices of Canded Citron or Lemon-Peel, then Butter your Dish and put it in; an Hour will bake it.

Asparagus Soup.

TAKE five or six Pound of lean Beef cut in Lumps, roll'd in Flour, then put it in your Stew-Pan, with two or three slices of fat Bacon at the Bottom, then put it over a slow Fire, and cover it close stirring it now and then till the Gravy is drawn, then put in two Quarts of Water, and half a Pint of pale Ale, cover it close and let it stew gently for an Hour, some whole Pepper, and Salt to your Mind, then strain out the Liquor and take off the Fat, then put in the Leaves of white Beets, some Spinage, some Cabbage Lettice, a little Mint, some Sorrel, and a little sweet Marjoram powder'd; let these boil up

up in your Liquor, then put in the green tops of Asparagus cut small, and let them boil till all is tender; serve it hot with a french Roll in the middle. Note, Instead of Asparagus, you may put in green Peas.

A Brown Fricassée of Rabbets.

TAKE two or three young Rabbets, cut them in pieces, and stew them in Gravy made of Beef, some whole Pepper, two Shallots, an Anchovy or two, a bit of Horse-radish, a little sweet Marjoram powder'd small, stew the Rabbets about a quarter of an Hour, then take them out of the Gravy and strain the Liquor, then fry your Rabbets in good Lard or Butter, then thicken your Gravy with burnt Butter, add a Glas of Claret; you may fry some forc'd-Meat Balls made of the Livers parboil'd, and a little Parsley shred small, some Nutmeg grated, a very little grated Bread, some Pepper and Salt, two butter'd Eggs, mix these all together, make this up and dip them in the Yolks of Eggs, then roll them in Flour and fry them; garnish your Dish with them and fry'd Parsley, and Lemon slic'd.

To Candy Fruit.

YOU must first preserve your Fruit, then dip them into warm Water to take off the Syrrup, then sift on them some fine Sugar

Sugar, till they are white, then set them on a Sieve in a very gentle Oven, taking them out to turn three times; let them not be cold till they be dry and they will look very clear.

Stew'd Apples.

TAKE eight large Pippins pared and cut in halves, then take a Pound of fine Sugar and a Quart of Water, then boil the Sugar and Water together, and scum it, and put your Apples in the Syrup to boil, covered with Froth till they are clear and tender, put a little Juice of Lemon in, and Lemon-peel cut long and narrow, and a small glass of white Wine; let them give one boil up, then put it in a china Dish, and serve it cold.

Stew'd Veal.

TAKE some lean Veal, raw or roasted, or boil'd, cut it in thick slices, then put them in as much Water as will just cover them, then put to them a little Pepper and Salt, and Nutmeg, a little Mace, a little sweet Marjoram, a Shallot, and a little Lemon-peel; and when they are almost stew'd enough, put into the Liquor a little Mushroom Gravy, a little Lemon juice, a glass of white Wine, and let it stew a little longer, then strain off the Li-

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quor, and put some pickled Mushrooms in the Sauce if you have them, and thicken your Sauce with Cream or Butter, and in Flour; garnish it with slic'd Orange or Lemon, and fry'd Oysters.

An Oyster Pye.

MAKE rich Paste, then take two Quarts of Oysters well wash'd in their own Liquor, and dry them, then season them with Salt and Pepper, a little Mace beat, put some Butter on the bottom of the Dish, then put in your Oysters, the Yolks of twelve hard Eggs, some Sweet-breads cut in slices, or Lamb stones, the Marrow of two Bones put in lumps, dipped in Yolks of Eggs, and rolled in the same Seasoning, and grated Bread as you did your Oysters, then put some Butter on the top of the Pye, and cover your Pye with the Paste; and when it is baked have ready the Oyster Liquor, boil'd and thicken'd with the Yolks of Eggs and Butter, then pour it hot in your Pye, and shake it and serve it hot.

A Boil'd Goose.

WHEN your Goose has been season'd with Pepper and Salt, for four or five Days, you must boil it about an Hour, then serve it hot, with Turnips, Carrots, Cabbage

Cabbage or Collyflowers, toss'd up with Butter.

A Flounder Pye.

TAKE twelve large Flounders, cut off their Tails, Fins and Heads, then season them with Pepper and Salt, Cloves, Mace, and Nutmeg beat fine, then take two or three Eels well clean'd, and cut in lengths of three Inches, and season as before, then lay your Flounders and Eels in your Rye, and the Yolks of eight hard Egg's, half a Pint of pickled Mushrooms, an Anchovy, a whole Onion, a bunch of sweet Herbs, some Lemon-peel grated; you must put three quarters of a Pound of Butter on the top, and a quarter of a Pint of Water and a Gill of white Wine, then close your Pye, and serve it hot, first taking out the Onion and bunch of sweet Herbs. Note, If you do not put any Eels in your Pye, you must put half a Pound of Butter more in your Pye; you may add some Oysters if you please. When you make a Turbot Pye, you must make it the same way.

A white Fricassée of Lamb.

CUT a Loyn of Lamb in Steaks, take off the Skin and the Kidney with its fat, it should be toasted before the Fire,

you may fill the fat of the Kidney with forc'd Meat, to lay in the middle of the Dish, then season your Meat with Pepper, Salt, Nutmeg, a little sweet Marjoram, dry'd and powder'd, a little Jamaica Pepper beat fine, some Lemon-peel, half a Pint of Mushroom Buttons, some Morells, or Truffles, a Shallot or two, then stew them gently, with a Pint of Veal Broth, or for want of the Broth, boil the Parings of your Mushrooms in a Pint of Water with a little Hartshorn-shavings till it will Jelly, strain it off and stew it in that, when it is stew'd enough, pour off the Liquor, and thicken it with Butter roll'd in Flour, and the Yolks of three Eggs beat; if you had no fresh Mushrooms at the beginning, you must now put in half a Pint of pickled Mushrooms, then you may add a little white Wine, and some Lemon-juice, brewing all well together, then put your Kidney in the middle of the Dish, and toss up your Steaks in the Sauce, and lay them neatly in the Dish, but let not the Sauce cover the Kidney; then garnish with Lemon slic'd or Orange. You may fricassee Rabbets or Chickens the same way, only taking the Skin off the Chickens.

To

To Stew Tench.

TAKE your Tench and cut the Tail to make them bleed, gut them and clean them from the Scales, then lay them in a Stew-pan with a Pint of Gravy, and a Pint of Claret, an Onion stuck with Cloves, two Anchovies, a Nutmeg slic'd, some whole Pepper, a little Salt, some Horse-radish slic'd, a bunch of sweet Herbs, a little Lemon-peel, and the Blood, let them stew till they are enough, then strain your Liquor, and thicken it with burnt Butter; garnish with Horse-radish, Lemon slic'd, the Milts and Rows of the Fish, with fry'd Bread cut the length of ones Finger.

To boil a Tench.

SCALE your Tench when it is alive, gut it and wash the inside with Vinegar, then put it into a Stew-pan when the Water boils, with some Salt and a bunch of sweet Herbs, and some Lemon-peel, and whole Pepper, cover it up close and boil it quick till it is enough, then strain off some of the Liquor, and put to it a little white Wine, some Mushroom Gravy, or Walnut Liquor, an Anchovy, some Oysters or Shrimps; boil these together and toss them up with thick Butter

roll'd in Flour, adding a little Lemon-juice; garnish with Lemon and Horse-radish, and serve it hot with Sippets.

To boil Salmon.

TAKE your Salmon and wash it with Salt and Water, but do not scale it, then lay your Fish in your Stew-pan and cover it with Water, and a little Vinegar, a little Salt and some Horse-radish; you must boil it quick, and must make your Sauce of Oysters stew'd in their own Liquor, some whole Pepper, a little Mace, an Anchovy or two, some pickled Mushrooms, a little white Wine, and thicken it with Butter roll'd in Flour; you may add the Body of a Crab in your Sauce, stir it well it will make it very rich; serve it hot, and garnish with fry'd Oysters or Smelts, and Lemon flic'd, Horse-radish, and fry'd Bread.

Broil'd Whitings.

WASH your Whitings with Water and Salt, and dry them well and flour them, then rub your Gridiron well with Chalk, and make it hot, then lay them on, and when they are enough, serve them with Oyster or Shrimp Sauce; garnish with Lemon flic'd. *Note,* The Chalk will keep the Fish from sticking.

To Hash Mutton.

TAKE your Mutton not too much roasted, and cut it in small pieces, then take half a Pint of Oysters, and wash them in Water, and put them in their own Liquor in a Sauce-pan with whole Pepper, some Mace, and a little Salt, let them stew a little, then put in one Anchovy, a spoonful of Kitchen Sauce or pickled Walnut Liquor, some Gravy if you have it, or Water, then put in your Mutton, and a piece of Butter roll'd in Flour, let it boil up till the Mutton is warm through, then put in a glass of Claret, lay it upon Sippets, garnish with slic'd Lemon or Capers; you may add some Mushrooms if you will.

Collard Beef.

TAKE a Flank of Beef and take out the Gristles, and the Skin off the inside, then take two Ounces of Salt-peter, three Ounces of Bay-Salt, half a Pound of common Salt, a quarter of a Pound of brown Sugar, mix these all together and rub your Beef well, then put it in a Pan with a Quart of Spring-Water, for four Days, turning it once a Day, then take your Beef out, and see that your Fat and Lean lay equal, then take some Pepper,

and Cloves, a good deal of Parsley and sweet Marjoram shred small, some Bacon-Fat cut very small, mix these together and strew it over the inside of your Beef, then roll it hard in a Cloth and sew it up, and tye it at both ends, then put it in a deep Pan with the Pickle and a Pint of Water; you may add a Pint of Claret or strong Beer, and must put in an Onion stuck with Cloves, and a Pound of Butter, then cover your Pan with a coarse Paste and bake it all Night, then take it hot and roll it harder, and tye it round with a Fillet close, then put it to stand on one end, and a Plate on the top, and put a Weight upon it, and let it stand till it is cold, then take it out of the Cloth and keep it dry.

To dry a Leg of Mutton like Ham.

CUT a Leg of Mutton like a Ham, then take two Ounces of Salt-Peter beat fine, and rub your Mutton all over and let it lie till the next Day, then make a pickle of Bay-Salt and Spring-Water, and put your Mutton in and let it lie eight Days, then take it and hang it in a Chimney where Wood is burnt for three Weeks; boil it till it is tender: the proper time to do it in is in cold Weather least it should be tainted.

Bebeet

To Stew Carp.

TAKE live Carp and bleed them in the Tail, and save the Blood, then Scale, Wash, and gut them, and put them in a Stew-pan, a Pint of Claret, and a Pint of Gravy with the Blood, a bunch of sweet Herbs, two Anchovies, an Onion stuck with Cloves, some Lemon-peel, some Horse-radish flic'd, Nutmeg flic'd, and some whole Pepper, a little Brazeel-wood rasp'd and tyed in a Cloth; when the Carp is enough strain off the Sauce, then put in a little Lemon-Juice or Verjuice, thicken the Sauce with burnt Butter; garnish with Roe or Milt, and flic'd Lemon, Horse-radish scrap'd: the Milter is much the finer Fish, tho' smaller than the Spermer.

Pig Collar'd.

TAKE your Pig and cut off the Head, then cut the Body asunder, bone it and cut it in two Collars, then wash it in Water, then take some Parsley and Sage, and Marjoram shred very small, and put some Salt, Pepper, and Nutmeg, mix these together, and strew it on the Pig, and roll it up and tye it with a Fillet, and boil it in Water and Salt till it is tender, then take it up and let it stand till it is cool, strain out some of the Liquor and put two blades of

Mace, and add to it some Vinegar, Salt, a little white Whine, and three Bay-leaves, give it a boil up, and when it is cold put in your Pig, and keep it for use.

A Stew'd Cod.

TAKE your Cod and lay it in thin slices in the bottom of a Dish, with a Pint of Gravy, and half a Pint of white Wine, some Oysters and their Liquor, some Salt, and Pepper, a little Nutmeg, and let it stew till it is almost enough, then thicken it with a piece of Butter roll'd in Flour, let it stew a little longer, serve it hot, garnish with Lemon slic'd.

To make Cocks-Combs of Tripe.

TAKE lean Tripe, and pare away the fleshy Part, leaving only the horny Part about the thickness of a Cocks-Comb, then with a Jagging Iron cut pieces out of it in the shape of Cocks-Combs.

To make Gravy an easy Way.

TAKE some Neck Beef cut in thick slices, then Flour it well and put it in a Sauce-pan with a slice of fat Bacon, an Onion slic'd, some Powder of sweet Marjoram, some Pepper and Salt, cover it close and put it over a slow Fire, and stir it three or four times, and when the

the Gravy is brown, put some Water to it, and stir all together, and let it boil about half an Hour, then strain it off and take the Fat off the top, adding a little Lemon-juice; this Gravy is fit for all brown Sauces.

Gravy for white Sauces.

TAKE part of a Knuckle of Veal, or the worst part of a Neck of Veal, boil about a Pound of this in a Quart of Water, an Onion, some whole Pepper, six Cloves, a little Salt, a bunch of sweet Herbs, half a Nutmeg slic'd, let it boil an Hour, then strain it off and keep it for use.

A cheap Gravy.

TAKE a glass of small Beer, a glass of Water, an Onion cut small, some Pepper and Salt, a little Lemon-peel grated, a Clove or two, a spoonful of Mushroom Liquor, or pickled Walnut Liquor, put this in a Basin, then take a piece of Butter, and put it in a Saucepan, then put it on the Fire and let it melt, then drudge in some Flour, and stir it well till the Froth sinks, and it will be brown, put in some slic'd Onion, then put your mixture to the brown Butter, and give it a boil up.

Harts-

Harts-horn Jelly.

TAKE half a Pound of Harts-horn Shavings, boil them in a Gallon of Water, till the Water is boil'd away above one third part, then strain it off, and let it stand till it is cold, and melt it again with a little bit of Lemon-peel, and a piece of the Root of Barberry to yellow it, scum it well and add half a Pint of Rhenish Wine, or white Mountain Wine, the Juice of a large Lemon and half, with half a Pound of fine Sugar ; you may then taste and add more if it is not sweet to your Palate, then take the Whites of six Eggs, beaten to a froth, stir these together and let it boil a little, then take it off and add as much more Lemon-juice as will sharpen it to your mind, then pour this into your Jelly Bag, first putting in the Whites of Eggs, and it will run off the Clearer : If it does not come clear the first time, pour it into the bag again, and it will then come clear into your Glasses, let your Bag hang near a Fire to keep your Jelly warm, till tis all run off ; you may know when the Liquor will Jelly, if when it is on the Fire, you take out a little in a Spoon and let it cool.

To

To Pickle Mushrooms.

TAKE your Mushrooms and peel them, then take them out of the Water and dry them, put them in a Saucēpan, and put to them a good deal of Salt, some blades of Mace and Nutmeg quarter'd, let them boil in their own Liquor four or five Minutes over a quick Fire, then drein them from their Liquor, and let them stand till they are cold, then take all the Spice that was used in the boiling them, and as much white Wine, and white Wine Vinegar as will cover them, a little Salt, then give them a boil or two, and put them in your Pot, and when they are cold put two Spoonfuls of Oil on the top to keep them; you must change the Liquor once in six Weeks.

To Pickle Cucumbers.

TAKE your Cucumbers, and lay them in Salt and Water for nine Days, and every three Days you must pour the Salt and Water from them, and put more Salt and Water to them, and when they have been thus brined for the time, take them out and dry them very well, then take as much of the best Vinegar as will cover them all, with some Gloves and Mace, some Ginger slic'd, some

some Jamaica Pepper, a little Gill Seeds ; put the Vinegar and Spice over a quick Fire, and when it is ready to boil put in your Cucumbers, give them one boil up as quick as you can, then pour them into your Pot and cover them close ; you must take care that you give them but one boil up, keep them warm a Day or two.

Red Quince Marmelade.

TAKE your Quinces, and pare and core and Quarter them, and put them in Pump-Water for half an Hour, then take your Quince out of the Water and weigh them, and to a Pound of Quince, allow a Pound of double refin'd Sugar ; you must put your Sugar in a Pan, with about three Spoonfuls of Water, and let it melt, then put your Quince in, and keep them stirring over a gentle Fire, till they turn of a brownish Colour, then colour it with the Liquor of Sloes, which is made as follows ; take a Pint of Sloes, put them in a Stew-pan over the Fire, with a little Water, boil them up and take three or four Spoonfuls of that Liquor and put to your Quince, it will make it of a very fine Colour ; when it is of a good Red and tender then take it off, and put it in Gally-pots, when it is cold Paper it, but

your

your inside Paper must be dip'd in Brandy, and that will keep it a great while.

A Carrot Pudding.

TAKE raw Carrots and grate them, to a quarter of a Pound of Carrot, put half a Pound of grated Bread, half a Nutmeg grated, a little Cinnamon beat, a little Salt, three Spoonfuls of Sugar, four or five Eggs, half a Pound of Butter melted, a glaſs of Sack, a little Orange-flour Water, half a Pint of Cream ; mix it all together and beat it well, then put it in a Dish with Puff-Paste at the Bottom, bake it gently and serve it hot ; garnish it with Lemon flic'd, and Sugar grated over it.

To Pickle Onions.

TAKE your small Onions, lay them in Salt and Water a Day, ſhift them in that time once, then dry them in a Cloth, and take some white Wine Vinegar, ſome Cloves and Mace, and a little Pepper, boil this Pickle and pour over them, when it is cold keep them cover'd close.

Raspberry

Raspberry Cream.

TAKE a Quart of good Cream, and put to them some Jam of Raspberries, or some Syrup of Raspberries, the Syrup will mix easier with the Cream, but I think the Jam of Raspberries the best, you may serve this with a Desert, but if you use the Jam, you must beat it well with the Cream.

Apple Fritters.

TAKE the Yolks of six Eggs, and the Whites of three, beat them well together, then put to them a Pint of Cream, or Milk, put to it four or five Spoonfuls of Flour, a glass of Brandy, half a Nutmeg grated, a little Ginger and Salt, your butter must be pretty thick; then slice your Apples in Rounds, and dipping each round in Batter, fry them in good Lard with a quick Fire.

To Mango Cucumbers.

TAKE large Cucumbers as green as possible, scoop out the Seeds, and save the slice which you cut from the side to match each Cucumber again, then take two cloves of Garlick or Shallot, and put into each of the Cucumbers, with some long Pepper, and some Mustard Seeds whole,

whole, a blade of Mace, and a little Ginger, and a few Cloves, then put on the slices in their places and tye them up, and lay them in a glazed Pot, then take a quantity of white Wine Vinegar, as will cover them more than two Inches, and boil it a very little, then pour it hot over your Cucumbers, and cover your Pot close, keeping it near the Fire till the next Day, and boil your Pickle a-fresh, pouring it on hot as before, and closing your Pot presently, let it stand till the Day following, and boil your Pickle the third time with a little bit of Allum in it, which will give them a fine green Colour; so keep them close cover'd for use.

Icing for Tarts.

TAKE the Yolk of an Egg, and put some melted Butter to it, and beat it very well together, and with a Feather wash the top of your Tarts, and sift some Sugar on them just as you put them in the Oven.

Artichoak Pye.

TAKE twelve bottoms of Artichoaks boil'd and well clear'd from the strings, cut each in four Pieces, season them with Cinnamon, Nutmeg, and Sugar, and a little Salt, then lay your bottoms in

in a Pye, and take the Marrow of three whole bones of Beef, dip your Marrow in Yolks of Eggs, grated Bread, and grated Lemon-peel, then season it as you did the Artichoaks, and lay on the top some Mace, put three quarters of a Pound of Butter on the top of the Marrow, then close up your Pye; an Hour will bake it. Make your Caudle of white Wine and Sugar thicken'd with Yolks of Eggs, and put in the Juice of a Lemon; when your Pye is bak'd put in the Caudle, shake it together and serve it hot.

Ginger-Bread.

TAKE three Pounds of Flour, rub in half a Pound of Butter, one Ounce of beaten Ginger, an Ounce and half of Coriander-seeds, one Ounce of Carraway-seeds, mix these with two Pound of Honey, an Egg or two, beat it well with a Rolling-pin, then make it in small Cakes, and bake it in a gentle Oven.

Seed-Cake.

TAKE three Pounds of fine Flour, and two Pounds of Butter, rub it in the Flour, eight Eggs, and four Whites, a little Cream, five Spoonfuls of Yeast; mix all together and put it before the Fire to rise, then put in three quarters of

a Pound of Carraway-comfits, put it in a Hoop well butter'd; an Hour and half will bake it.

Cream of Quinces.

YOU must scald the Quinces till they are soft, pare them and mash the clear part, and pulp it through a Sieve; to a Pound of Quince put a Pound of fine Sugar, beat and sifted, you must put three or four Whites of Eggs to every Pound of Quince, and beat them well together, then put it in Dishes.

White Fricassee of Tripe.

TAKE some lean Tripe, and cut it in small square Pieces, and put it in a Stew-pan, put to it a few Capers, some white Gravy, a glass of white Wine, a bunch of sweet Herbs, some Nutmeg grated, a little Salt and Pepper, and a Shallot, when it is stew'd enough strain off the Sauce, and add to it some Parsley boil'd tender and shred small, with a little Lemon-juice, thicken it with two or three Eggs well beaten together, so that it does not Curdle, and serve it hot on fry'd Sippets; garnish with Lemon flic'd. Some thicken the Sauce with Cream and Butter, they are both good.

Plumb

Plumb Porridge.

TAKE a Leg of Beef, and four Gallons of Water, boil it till the Beef is tender, then strain it off and put the Liquor in the Pot again, then put a Pound of Pruans, a quarter of an Ounce of Cloves, half an Ounce of Mace, two Nutmegs beat and put in a bag, let it boil half an Hour, then put in five Pounds of Currans, and three Pound of Raisons, and let it boil half an Hour longer, then put in a Quart of strong Beer and let it boil up, then take it off and put in two Pound of Sugar, a little Salt, a Quart of Claret, and a Pint of Sack, the Juice of two Lemons; put it in an earthen Pan and keep it for use, serve it hot in Proportions as you want it.

A Paste for Tarts.

TAKE two Pound and half of Butter, to three Pounds of Flour, and half a Pound of fine Sugar beat, rub all your Butter in your Flour, and make it in a Paste with cold Milk, and two Spoonfuls of Brandy.

Puff-

Puff-Paste.

TAKE a quartern of Flour, and a Pound and half of Butter, rub the third part of the Butter in the Flour, and make a Paste with Water, then roll out your Paste and put your Butter upon it in bits and flour it, then fold it up and roll it again, and then put in more Butter, and flour it and fold it up again, then put the rest of the Butter in, flour it, fold it, and roll it twice before you use it.

Paste for rais'd Pyes.

TO half a Peck of Flour, take two Pound of Butter, and put it in pieces in a Sauce-pan of Water over the Fire, and when the Butter is melted, make a hole in the Flour scumming off the Butter, and put it in the Flour, with some of the Water, then make it up in a stiff Paste, and put it before the Fire in a Cloth if you don't use it presently.

Paste for Venison Pasties.

TAKE four Pound of Butter, to half a Pound of Flour, rub it all in your Flour, but not too small, then make it in Paste and beat it with a Rolling-pin for an Hour before you use it, you may beat three

three or four Eggs and put in your Paste when you mix it if you please.

Surprizing Paste.

TAKE a Pound of Butter, to a quart of Flour, and rub your Butter very small in it, then mix it with six Spoonfuls of Water, but be sure you don't put more than six Spoonfuls of Water; it will be very short and good.

To Dry Abricocks.

TAKE two Pound of Abricocks, pare them and stone them, and put them in cold Water for half an Hour, then put them in a Skillet of hot Water, and scald them till they are tender, then drein them from the Water, and put them in a Silver Pan; you must have ready two Pound of double refin'd Sugar boil'd, and pour your Sugar over your Abricocks, cover them close and let them stand till the next Day, then set them over a gentle Fire and let them be hot, turning them often, you must do them so twice in twenty four Hours till they are Canded, then take them out and put them in your Stove to dry, and when they are cold put them in Boxes between Paper. *Note,* You must gather your Abricocks not too ripe.

Cherries

Cherries preserv'd in Jelly.

TAKE Morello Cherries, and stone them, to two Pound of Cherries you must have two Pound of single refin'd Sugar beat, mix three Parts of the Sugar with the Juice of Currans, put it in your Pan and boil it and scum it, then put in your Cherries, and let them boil fast, now and then strewing in some of the Sugar that was left, till all is in, scum it well, when it Jellies take it off, which you may know by trying some in a Spoon, let the great heat go off and put it in your Glasses, and when it is cold paper them up.

Jelly of Apples.

TAKE twenty golden Pippins pared, cut and quartered, put them in a Pint and half of Spring-water, and boil them till they are tender, then put them in a Cullender, and let the Liquor run from them, and to a Pint of Liquor put a Pound of fine Sugar, then wet your Sugar and boil it, and grate in a little Lemon or Orange-peel, then put in your Liquor, and boil it till it is a Jelly; you may put a little Orange-flour Water in it if you will, pour your Jelly into your Glasses, when it is cold, paper it and keep it dry

To

To prepare Fruit to Candy at any time.

TAKE Orange or Lemom-peels, rub them with Salt, and cut them in small pieces, keep them in Water forty-eight Hours, then put them in fresh Water and boil them till they are tender, shifting the Water three times; have then your Syrup ready made, a Pound of Sugar to a Pint of Water boil'd together, then boil your Peels in it till they are clear, and set it by for use, letting it first cool.

Abricocks, Peaches, Plumbs, and such like, may be preserv'd for future use by boiling them only in the Syrup till they are a little tender, and when they are cool, set them by in Gally-pots, boiling the Syrup a fresh three times once a Week, and it will keep good for use twelve Months.

To make Rice Cheescakes.

TAKE a Pound of ground Rice, and boil it in a Gallon of Milk, with a little whole Cinnamon, till it is of a good thickness, then pour it into a Pan, and stir about three quarters of a Pound of fresh Butter in it, then let it stand cover'd till it is cold, put in twelve Eggs and leave half the Whites out, and a Pound of Currans; grate in a small Nutmeg, and sweeten it to your Palate.

To

Force-Meat Balls and Sweet Balls.

TAKE part of a Leg of Lamb or Veal, and mince it small, with the same quantity of Beef Suet, put thereto a good quantity of Currans, season it with sweet Spice and a little Lemon Peel, three or four Yolks of Eggs, a few sweet Herbs; mix it well together, and make it into little Balls.

Savory Balls.

TAKE part of a Leg of Lamb or Veal, and mince it with the same quantity of Beef Suet, a little lean Bacon, sweet Herbs, a Shallot and an Anchovy; beat it in a Mortar 'till it is as smooth as Wax, season it with savory Spice and make it into Balls.

Another Way.

TAKE the Flesh of a Fowl, Beef Suet and Marrow, the same quantity, six or eight Oysters, lean Bacon, sweet Herbs and savory Seasoning, pound it and make it into Balls.

A Caudle for Sweet Pyes.

TAKE Sack and white Wine, a like in quantity, a little Verjuice and Sugar, boil it and brew it with 2 or 3 Eggs,

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as butter'd Ale, when the Pyes are baked, pour it into your Pyes at the Funnel, and shake it together.

A Lear for Savory Pyes.

TAKE Claret Gravy, Oyster Liquor, two or three Anchovies, a Faggot of sweet Herbs and an Onion, boil it up and thicken it with brown Butter, then pour it into the savory Pyes when called for.

A Lear for Fish Pyes.

TAKE Claret, white Wine and Vinegar, Oyster Liquor, Anchovies, and drawn Butter; when the Pyes are baked, pour it in at the Funnel.

A Lear for Pasties.

SEASÖN the Bones of the Meat, then make your Pastry, and cover them with Water and bake them with the Pastry; when they are baked, strain the Liquor into the Pastry.

A Ragoy for Made Dishes.

TAKE Claret Gravy, sweet Herbs, and savory Spice, toss up in it Lamb-Stones, Cock's-Stones, Combs boil'd, blanch'd and flic'd, Sweetbreads, Oysters, Mushrooms, Truffells and Morrells, thick-

en these with brown Butter; use it when call'd for.

A Regalia of Cucumbers.

TAKE twelve Cucumbers and slice them thin, put them into a coarse Cloth, beat and squeeze them very dry, flower and fry them brown, then put to them Claret Gravy, Savory Spice, a bit of Butter roll'd up in Flower, toss it up thick; they are Sauce for Mutton or Lamb.

Sweet Spice is Cloves, Mace, Nutmeg, Sugar, Salt and Cinnamon.

Savory Spice is Pepper, Salt, Cloves, Mace and Nutmeg.

Puff Paste.

LA Y down a Pound of Flower, break into it two Ounces of Butter and two Eggs, then make it into Paste with cold Water, then work the other part of the Pound of Butter to the stiffness of your Paste, then roll it out into a square Sheet, then stick it all over with bits of Butter, flower it and roll it up like a Collar, double it up at both ends that it will meet in the middle, roll it up again as aforesaid 'till all the Butter is in.

Paste for a Pasty

LA Y down a Peck of Flower, work it up with six pound of Butter and four Eggs, make it into a stiff Paste with cold Water.

Paste for a High Pye

LA Y down a Peck of Flower, work it up with three Pound of Butter melted in a Sauce-pan of boiling Water, and make it into a stiff Paste.

Paste Royal for Patty Pans.

LA Y down a Pound of Flower, work it up with half a pound of Butter, two Ounces of fine Sugar and four Eggs.

Paste for a Custard.

LA Y down Flower and make it into a stiff Paste with boiling Water, sprinkle it with a little cold Water to keep it from cracking.

*SWEET PYE S.**A Lamb Pye.*

CUT a Hind Quarter of Lamb into thin Slices, season it with savory Spice, lay it in the Pye mixed with half a Pound of Raisons of the Sun stoned, half a Pound of

of Currans, two or three Spanish Potatoes, boil'd, blanch'd and slic'd, or an Artichoak Bottom, or two Prunelloes, Damsons, Goosberries and Grapes, Citron and Lemon Chips, Orange Root; lay on Butter and close the Pye: when it is bak'd make it for a Caudle.

A Chicken Pye.

TAKE six small Chickens, roll up a piece of Butter in sweet Seasoning, season and lay them into a Cover, with the Marrow of two Bones roll'd up in the Batter of Eggs, with Preserves and Fruit, as Lamb Pyes with a Caudle.

Mince Pyes.

SHRED a pound of Neat's Tongue, parboil'd with two pound of Beef Suet, five Pippins, a green Lemon Peel, season it with an ounce of Spice, a little Salt, one pound of Sugar, two pound of Currans, half a pint of Sack, a little Orange-flower Water, the juice of three or four Lemons, a quarter of a pound of Citron, Lemon and Orange Peel; mix these together and fill the Pyes.

Egg Pyes.

SHRED the Yolks of twenty hard Eggs, with Dates, Citron and Lemon Peel, season them with sweet Seasoning, then mix them with a quart of Custard-stuff ready made, gather it on the Fire in a Body; your Pyes being dried in the Oven, fill them with this Batter as Custards, and when they are baked stick them with sliced Dates and Citron, and strew them with colour'd Biskets.

Another Way.

SHRED the Yolks of twenty hard Eggs, with the same quantity of Marrow and Beef Suet, season it with sweet Spice, Citron, Orange, and Lemon; fill and close the Pye.

A Lumbar Pye.

TAKE a pound and a half of Fillet of Veal, mince it with the same quantity of Beef Suet, season it with sweet Spice, five Pippins, a handful of Spinage and a hard Lettice, Thyme and Parsley, mix it with a Penny Loaf grated, and the Yolks of two or three Eggs, Sack and Orange-flower Water, sweet Spice, a pound and a half of Currans and Preserves, as the Lamb Pye and a Caudle. An Umble Pye is made the same way.

An

An Artichoak Pye.

TAKE the Bottoms of six or eight Artichoaks, being boyl'd and slic'd, season them with savory Spice, mix them with the Marrow of three Bones, Citron and Lemon Peel, Eringo Roots, Damsons, Goosberries, Grapes, Lemon, and Butter, and close the Pye. A Carrot or Potatoe-Pye is made the same way.

SAVORY PYES.

A Lamb Pye.

CUT a Quarter of Lamb into thin Slices, season it with savory Seasoning, and lay them in the Pye with a hard Lettice and Artichoke Bottoms, the Tops of Sparrow-grass. Lay on Butter and close the Pye. When it is baked, pour into it a Lear.

Another Way.

SEASON the Lamb Steaks, lay them in the Pye with sliced Lambstones and Sweetbreads, Savory Balls and Oysters. Lay on Butter, and close the Pye with a Lear.

A Mutton Pye.

SEASON the Mutton Steaks, fill the Pye, lay on Butter, and close it. When it is baked, toss up a Handful of chop'd Capers, Cucumbers, and Oysters in Gravy, an Anchovy, and drawn Butter.

A Kid Pye.

CUT the Kid in Pieces, lard it with Bacon, season and lay it in the Pye; lay on Butter and close it. When it is baked, take a Quartern of Oysters dry'd in a Cloth, and fry them brown. Toss them up in half a Pint of White Wine, Barberries, and Gravy. Thicken it with Eggs and drawn Butter. Cut up your Lid, and pour it into your Pye.

A Hare Pye.

CUT the Hare in Pieces, and break the Bones, and lay them in the Pye. Lay on Balls, sliced Lemon, Butter, and close it with the Yolks of hard Eggs.

A Hen Pye.

CUT it in pieces, and lay it in the Pye, lay on Balls, sliced Lemon, Butter, and close it with the Yolks of hard Eggs; let the Lear be thicken'd with Eggs.

A Pidgeon Pye.

TRUSS and season the Pidgeons with savory Spices, lard them with Bacon, and stuff them with forc'd-meat; lay on Lamb-stones, Sweet-breads, Butter, and close the Pye with a Lear. A Chicken or Capon Pye is made the same Way, almost boiled.

A Calves Head Pye.

ALMOST boil the Calves Head, take out the Bones, cut it in thin Slices, season and mix it with sliced shiver'd Pallates, Cocks-combs, Oysters, Mushrooms, and Balls. Lay on Butter, and close the Pye with a Lear.

A Neat's Tongue Pye.

HALF boil the Tongues, blanch them and slice them; season them with savory Seasoning, with sliced Lemon, Balls, Butter, and close the Pye. When it is baked, take Gravy and Veal Sweet-breads, Ox Pallates, and Cocks-combs, toss'd up, and pour it into the Pye.

A Venison Pye.

RAISE a high round Pye, shred a Pound of Beef Suet, and put it into the Bottom; cut your Venison in Pieces, and season it with Pepper and Salt. Lay it on the Suet, lay on Butter, and close the Pye, and bake it six Hours.

A Lamb-stone and Sweet-bread Pye.

BOIL, blanch and slice them, and season them with savory Seasoning; lay them in the Pye with sliced Artichoke Bottoms. Lay on Butter, and close the Pye with a Lear.

A Battalia Pye.

TAKE four small Chickens, and squab Pidgeons, four sucking Rabbits, cut them in Pieces and season them with savory Spice; lay them in the Pye, with four Sweet-breads sliced, as many Sheep's Tongues, and shiver'd Pallates, two Pair of Lamb-stones, twenty or thirty Cock's Combs, with savory Balls and Oysters: Lay on Butter, and close the Pye with a Lear.

*C O L D P Y E S.**A Veal Pye.*

RAISE a high round Pye, then cut a Fillet of Veal into three or four Fillets; season it with savory Seasoning and a little minced Sage and Sweet Herbs; lay it in the Pye, with Slices of Bacon at the bottom and between each Piece. Lay on Butter and close the Pye. When it is baked

baked and half cold, fill it up with clarified Butter.

A Swan Pye.

SKIN and bone the Swan, and lard it with Bacon, and season it with savory Spice, and a few Bay Leaves powder'd; lay it in the Pye, stick it with Cloves, lay on Butter, and close the Pye; and fill it up as aforesaid.

A Turkey Pye.

BONE your Turkey, season it with savory Spice, lay it in the Pye with two Capons cut in pieces to fill up the Corners. A Goose Pye is made the same way with two Rabbits, and fill them up as aforesaid.

F I S H P Y E S.

A Carp Pye.

BLEED the Carp at the Tail, open his Belly, draw and wash out the Blood with a little Claret, Vinegar and Salt, then season your Carp with savory Spice, and shred Sweet Herbs. Lay it in the Pye with a Pint of Oysters, Butter, and close the Pye. When it is baked, pour into the Lear the Blood and Claret, and pour it into your Pye.

A Trout Pye.

CLEAN wash and scale them, lard them with Pieces of a Silver Eel rolled up in Spice and sweet Herbs, and Bay Leaves powder'd. Lay on and between them the Bottoms of sliced Artichokes, Mushrooms, Oysters, Capers, sliced Lemon. Lay on Butter, and close the Pye.

An Eel Pye.

CUT, wash, and season them with sweet Seasoning, a Handful of Currans, Butter, and close it.

A Lamprey Pye.

CLEAN, wash, and season them with sweet Seasoning, lay them in the coffen with sliced Citron, sliced Lemon, Butter, and close the Pye.

An Oyster Pye.

PAR-Boil a Quart of large Oysters in their own Liquor, mince them small and pound them in a Mortar, with Pistachio Nuts, Marrow, and sweet Herbs, an Onion, and savory Seeds, and a little grated Bread, or season as aforesaid whole. Lay on Butter, and close it.

P A S T I E S.

A Venison Pasty.

BONE a Side or a Hanch of Venison, cut it square and season it with Pepper and Salt, make it up in your aforefaid Paste; a Peck of Flower for a Buck Pasty, and three quarters for a Doe; two Pound of Beef Suet at the Bottom of your Buck Pasty, and a Pound and half for a Doe. A Lamb Pasty is seasoned as the Doe.

A Beef Pasty.

FIRST cut out and season over night with Pepper and Salt, a little Red Wine and Cottcheneal, then made up as the Buck Pasty. To each of these Pasties, season the Bones, cover them with Water in a Pan, and bake them with the Pasty; when baked strain it and pour the Gravy into the Pasty.

Florentines and Puddings.

A Florentine of a Kidney of Veal.

SHRED the Kidney and Fat with a little bit of Spinage, Parsley, and Lettice, Pippins and Orange-peel; season it with sweet Seasoning, and a good Handful of Currans, two or three grated Biskets, Sack,

Sack, and Orange-flower Water, two or three Eggs. Mix it into a Body and put it into a Dish cover'd with Puff Paste, cover'd with a cut Lid of the same, and garnish the Dish.

A Rice Florentine.

BOIL half a Pound of Rice tender in fair Water, then put to it a Quart of Milk, boil it thick and season it with sweet Spice; mix it with eight Eggs well beat, half a Pound of Butter, or the Marrow of two Bones, with half a Pound of Currans, three grated Biskets, Sack, and Orange-flower Water. Put it in a Dish, being covered with Puff Paste, and cover it with a cut Lid, and garnish the Brims.

A Florentine of Orange and Apples.

CUT six Sevile Oranges in halves, save the Juice, put out the Pulp, lay them in Water twenty four Hours, shifting it three or four times; then boil in three or four Waters, in the fourth Water put to them a Pound of fine Sugar and their Juice; boil them to a Syrup, and keep them in the Syrup in an earthen Pot. When you use them, cut them in thin Slices. Two of these Oranges will make a Florentine, mixed with ten Pippins pair'd, quarter'd, and boil'd up in Water and Sugar. Lay them in

in a Dish cover'd with Puff Paste, lay on it a cut Lid, and garnish the Brim of the Dish. A Florentine of Currans and Apples is made the same way.

A Tart Demoy.

BEAT half a Pound of blanch'd Almonds in a Mortar, with a quarter of a Pound of Citron, the Whites of a Capon, four grated Biskets, the Marrow of two Bones, sweet Spice and Sugar, a little Sack, Orange-flower Water, and a little Salt; then melt it with a Pint of Cream, and seven Eggs well beat. Bring all these Ingredients to a Body over the Fire, then having a Dish cover'd with Puff Paste, put part of these Ingredients in the Bottom, then put in the Marrow of two Bones in Pieces, squeeze on it the Juice of a Lemon, then lay on it the Marrow and the other Part of the Ingredients, and cover it with a cut Lid.

To make a Custard.

BOIL a Quart of Cream or Milk, with a Stick of Cinnamon, a quarter'd Nutmeg, a large Mace; when half cold mix it with eight Yolks of Eggs and four Whites well beat, Sugar, Sack, and Orange-flower Water; set it on the Fire, and stir it 'till a white Froth ariseth, scum it

it off, then fill your dry'd Custard in the
Oven.

An Almond Custard.

BLANCH and beat them in a Mortar
very fine, in the beating add thereto
a little Milk, press it through a Sieve, and
make it as your aforesaid Custard.

A Marrow Pudding.

BOIL a Quart of Cream or Milk with
a Stick of Cinnamon, a quarter'd Nut-
meg, and large Mace, then mix it with
eight Eggs well beat, a little Salt, Sack,
and Orange-flower Water, and strain it;
then put to it three grated Biskets, a hand-
ful of Currans, as many Raisins of the
Sun, the Marrow of two Bones, all to four
large Pieces; then gather it to a Body on
the Fire, and put it in the Dish, having
the Brim garnish'd with Puff Paste and
raised in the Oyen; then lay on it the
four Pieces of Marrow, colour'd Knots,
and Paste, sliced Citron and Lemon Peel.
Half an Hour will bake it.

Another Almond Pudding.

TAKE half a Pound of Jordan Al-
monds blanch'd, and pound them in
a Mortar, with a quarter of a Pound of
Pistacho Nuts, four grated Biskets, three
quarters

quarters of a Pound of Butter, a little Salt, Sack, and Orange-flower Water; then mix it with a Quart of Cream and eight Eggs: being boil'd and mix'd together with sweet Spice and Sugar, pour it into your Dish, being cover'd with Puff Paste, and garnish the Brim.

A Carrot Pudding.

BOIL two large Carrots, when cold pound them in a Mortar, strain them through a Sieve, mix them with two grated Biskets, half a Pound of Butter, Sack, and Orange-flower Water, Sugar, and a little Salt, a Pint of Cream mix'd with seven Yolks of Eggs, two Whites; beat these together, and put it in a Dish cover'd with Puff Paste, and garnish the Brim.

A Tansy.

BOIL a Quart of Cream or Milk, with a Stick of Cinnamon, and a quarter'd Nutmeg and large Mace; when half cold mix it with twenty Yolks of Eggs and ten Whites, strain it, then put to it four grated Biskets, half a Pound of Butter, a Pint of Spinage Juice, and a little Tansy, Sack, Orange-flower Water, Sugar, and a little Salt; gather it to a Body on the Fire, butter a Dish and pour it in: when it

it is baked, turn it on a Pye-plate, squeeze on it one Orange, grate on Sugar, garnish it with sliced Orange, and a little Tansy made in a Plate, cut as you please.

An Orange Pudding.

TAKE the Peel of two Sevile Oranges boil'd up as for a Florentine of Oranges and Apples, pound them as the Carrots, and season them as aforesaid.

A Calves Foot Pudding.

TAKE two Calves Feet, shred them very fine, mix them with a penny grated white Loaf being scalded with a Pint of Cream: put to it half a Pound of shred Beef Suet, eight Eggs, a handful of plump'd Currans, season it with sweet Seasoning, Sugar, Sack, and Orange-flower Water, the Marrow of two Bones; put it in a Veal Caul, being washed over with the Batter of Eggs, then wet a Cloth and pour it therein, when the Pot boils put it in, being tyed up close, boil it about two Hours; when it is boil'd turn it in a Dish, stick on it sliced Almonds and Citron, then pour on it Sack, Verjuice, and drawn Butter, and scrape on Sugar.

A Quaking Pudding.

TAKE a Quart of Cream, and beat two or three Spoonfuls of Flower of Rice, a Penny white Loaf grated, and seven Eggs; season it with sweet Spice, a little Angel Water; butter the Cloth and tye it slack, when the Pot boils put it in, and boil it an Hour, then put it in a Dish, stick on it sliced Citron. Let the Sauce be Sack and Orange-flower Water, with the Juice of Lemons, and drawn Butter.

C A K E S.

A Batter Cake.

TAKE fix Pounds of Currans, five Pounds of Flower, an Ounce of Cloves and Mace, a little Cinnamon, half an Ounce of Nutmeg, half a Pound of pounded and blanch'd Almonds, three Quarters of a Pound of sliced Orange and Lemon Peel, half a Pint of Sack, a little Honey-Water, a Quart of good Ale Yeast, a Pint of Cream, and a Pound and half of Butter melted therein. Mix it together in a Kettle over a soft Fire, stirring with your Hands till it is very smooth and hot, then put it in a Hoop with a Paper butter'd at the bottom.

The

The Icing.

BEAT and sift a Pound of double refin'd Sugar, and put to it the Whites of four Eggs, put one at a time, a Spoonful of Honey-Water ; beat them in a Basin with a Silver Spoon, 'till it is very light and white.

A Seed Cake.

TAKE three Pound of smooth Caraway Comfits, six pound of Flower, half a pound of Sugar, an ounce of Spice, rub'd in very fine with a pound of Butter ; make a Hole in the Flower, and put in 3 pints of Ale Yeast, half a pint of Sack, a little Honey-Water, a pint of warm Milk mix'd together, then strew a little Flower thereon, let it lye to rise ; put it in a Hoop, strew on it double-refin'd Sugar and rough Caraway Comfits, and bake it.

Cheese-Cakes.

BOIL a Quart of Cream or Milk, with eight Eggs well beat ; stir it 'till it is a Curd, then strain it and mix it with the Curds of three quarts of Milk, three quarters of a pound of Butter, two grated Biskets, two ounces of pounded and blanch'd Almonds, with a little Sack and Angel - Water, half a pound of Currans,

rans, and seven Eggs, Spice and Salt ; beat it up with a little Cream till it is very light, and fill the Cheese-cakes. The same way you may make Cheese-cakes with the Curd of a gallon of Milk, without the Egg Curd.

Portugal Cakes.

PUT a pound of fine Sugar, a pound of fresh Butter, five Eggs, and a little beaten Mace, into a broad Pan ; beat it up with your Hands 'till it is very light and looks curdling, then put thereto a pound of Flower, half a pound of Currans very dry ; beat them together, fill your Heart-pans, and bake them in a slack Oven. You may make Seed Cakes the same way, only put Caraway Seeds instead of Currans.

Ginger-bread Cakes.

TAKE three pound of Flower, one pound of Sugar, one pound of Butter rub'd in very fine, with two ounces of Ginger, and a grated Nutmeg ; mix it with a Pound of Treacle and a quarter of a pint of Cream warmed together, then make up your Bread stiff, roll them out, and make them in thin Cakes ; bake them in a slack Oven.

Another

Another Way.

TAKE a quarter of a peck of Flower, two pound and three quarters of Treacle, a quarter of a pound of Ginger, half an ounce of Coriander and Caraway Seeds bruised, make it into large Cakes. Put into either of them Sweetmeats if you please. When they are baked, dip them in boiling Water to glaze them.

Shrewsbury Cakes.

TAKE a pound of Butter, a pound of double refin'd Sugar sifted fine, put to it a little beaten Mace, and four Eggs; beat them all together with your Hands 'till it is very light and looks curdling, then put to them a pound and half of Flower, roll them out into little Cakes.

Wiggs.

TAKE a peck of Flower, a pound of Sugar, a handful of Caraway Seeds, mix them together, then put into the middle of the Flower three pints of thick Ale Yeast, with a pound and half of Butter melted in a Quart of Milk, and pour it to the Yeast, stirring it with your hands, strew Flower, let it lye in sponge a little while, then make up your Wiggs.

BROTHS.

B R O T H S.

Strong Broth.

TAKE three Gallons of Water, and put therein a Leg and Shin of Beef, cut it into five or six pieces, boil it twelve Hours, now and then stir it with a Stick, and cover it close; when it is boiled, strain it and cool it, let it stand 'till it will jelly, then take the Fat from the top, and the dross from the bottom, and keep it for your Use.

Gravy.

CUT a piece of Beef into thin slices, and fry it brown in a Stew-pan, with two or three Onions, two or three lean Slices of Bacon; then pour to it a Ladle of strong Broth, rubbing the brown from the Pan very clean, add to it more strong Broth, Claret, White Wine, Anchovy, a Faggot of sweet Herbs, season it, and let it stew very well; strain it off, and keep it for Use.

Plumb Pottage.

TAKE two gallons of strong Broth, put to it two pound of Currans, a pound of Raisins of the Sun, half an Ounce of sweet Spice, half a pound of Sugar, a quarter

quarter of a pint of Claret, as much Sack, the Juice of two Oranges and two Lemons, thicken it with a quarter of a pound of Rice-flower or Raspings of Bread, with a pound of Pruants.

A brown Pottage Royal.

SET a gallon of strong Broth on the Fire, with two shiver'd Pallates, Cock's-combs, Lamb-stones sliced with savory Balls, a pint of Gravy, two handfuls of Spinage and young Lettice minced; boil these together with a Duck, the Leg and Wing Bones being broke and pull'd out, and the Breast flash'd and brown'd in a Pan of Stuff; then put to it two French Rolls sliced and dried hard and brown; put the Pottage in a Dish, and the Duck in the middle, lay about it a little Vermicelli boil'd up in a little strong Broth, savory Balls, and Sweet-breads. Garnish it with scalded Parsley, Turnips, Beet-Roots, and Barberries.

A Pease Soop.

BOIL a quart of good Seed Peas tender and thick, strain and wash it through with a pint of Milk; then put therein a Pint of strong Broth boil'd with Balls, a little Spear-Mint, and a dry'd French Roll;

Roll; season it with Pepper and Salt, cut a Turnip in Dice, fry it and put it in.

Green Pease Soop.

WIPE the Peafecod Shells and scald them, strain and pound them in a Mortar, with scalded Parsley, young Onions, and a little Mint, then soak a white French Roll; boil these together in clear Mutton Broth, a Faggot of sweet Herbs, season it with Pepper, Salt, and Nutmeg, then strain it through a Cullender; put the Pottage in a Dish, put in the middle your larded Veal, Chickens, or Rabbits, garnish it with scalded Parsley, Cabbage-Lettice, and the Peafe.

A Craw-Fish Soop.

CLEANSE them and boil them in Water, Salt, and Spice, pull off their Feet and Tails and fry them, break the rest of them in a stone Mortar, season them with savory Spice, and an Onion, hard Egg, grated Bread, and sweet Herbs, boil'd in strong Broth; strain it, and put to it scalded chop'd Parsley and French Rolls, then put them therin, with a few dry'd Mushrooms; garnish the Dish with sliced Lemon and the Feet and tail of a Craw-Fish.

A Bisk of Pidgeons.

YOUR Pidgeons being clean wash'd and par-boil'd, put them into strong Broth and stew them, make for them a Ragoo, with Gravy, Artichoke bottoms, Potatoes, and Onions; season them with savory Seasoning, Lemon Juice, and diced Lemon, and Bacon cut as for the Lard, Mushrooms, Truffles, and Morells; pour the Broth in the Dish, having carved and dried Sippets, then place your Pidgeons, and pour on a Ragoo, with a Pint of hot Cream; garnish it with scalded Parsley, Beet-Roots, and Lemon.

Another Way.

BOIL your Mutton in Water and Salt as usual, for the Sauce toss up a little strong Broth, Gravy, pickled Cucumbers, Samphire, and Barberries, shred; a diced Lemon, white Wine, Salt, Nutmeg, grated Bread; thicken it with two Eggs and a bit of Butter roll'd up in Flower.

Another Way.

LARD your Mutton with Lemon-peel and Beet-Roots, boil it as usual, let the Sauce be strong Broth, White Wine, Gravy, Oysters, Anchovies, Onions, a Fag-got

got of Herbs, savory Spice, and a bit of Butter roll'd in Flower.

To boil Rabbits.

TRUSS them for boiling and lard them with Bacon, then boil them quick and white; for Sauce take the boil'd Liver, shred it with fat Bacon, toss these up together in strong Broth, White Wine, Vinegar, Mace, Salt, and Nutmeg, set Parsley, minc'd Barberries, and drawn Butter. Lay your Rabbits in a Dish, pour the Sauce all over them; garnish it with sliced Lemon and Barberries.

To boil Pidgeons.

STUF your Pidgeons with sweet Herbs, chop'd Bacon, grated Bread, Butter and Spice, the Yolk of an Egg; then boil them in strong Broth, Butter and Vinegar, Mace, Salt, Nutmeg, set Parsley, minced Barberries, and drawn Butter; lay your Pidgeons in the Dish, pour the Lear all over them, garnish it with sliced Lemon and Barberries.

To boil Pullets and Oysters.

BOIL them as usual in Water and Salt, with a good Piece of Bacon; for Sauce draw up a Pound of Butter, with a little white Wine, strong Broth, a Quart

of Oysters; put your three Pullets in the Dish, cut the Bacon and lay about them, with a Pound and half of fry'd Sausages, garnish them with sliced Lemon.

To boil Fowls.

BOIL them as aforesaid, for the Sauce toss up Veal Sweet-breads, Artichoke Bottoms, Lamb-stones, Cock's-combs, hard Eggs, all sliced in a strong Broth, White Wine, Pistacho Nuts, Asparagus Tops, and Spice; thicken it with a bit of Butter roll'd up in Flower, garnish it with sliced Lemon.

Made DISHES.

Scotch Collops.

TAKE the Skin from a Fillet of Veal, and cut it into thin Collops, hake and scotch them with the back of a Knife, lard half of them with Bacon, fry them with a little brown Butter, then put them into a Tossing-pan, then set the Pan they were fry'd in over the Fire again, wash it out with a little strong Broth, rubbing it with your Ladle, then pour it to the Collops; do this to every Pan full, 'till all are fry'd; then stew and toss them up with a Pint of Oysters, two Anchovies, two shiver'd Pallates, Cock's-Combs, and Savory Balls,

Balls, sliced Sweet-breads, Onions, a Faggot of sweet Herbs; thicken it with brown Butter.

A Calves-Head Harsh another Way.

Y OUR Calves-Head being slit and cleansed, half boiled, and cold, cut it in thin Slices, and fry it in a Pan of brown Butter; then having a Toss-pan on the Stove, with a Pint of Gravy, as much strong Broth, a quarter of a pint of Claret, as much White Wine, and a handful of savory Balls, two or three shrivel'd Pallates, a pint of Oysters, Cock's-combs, Lambstones and Sweet-breads, boil'd, blanch'd, and sliced, with Mushrooms, Truffles, and Morells, two or three Anchovies, as many Shallots, a Faggot of sweet Herbs, toss'd up and stew'd together; season it with savory Seasoning, then scotch the other side cross and cross, flower, baste and broil it. The Harsh being thicken'd with brown Butter, put it in the Dish, lay over and about it fry'd Balls, and the Tongue sliced and larded with Bacon, Lemon-peel, and Beet-root; fry in the Batter of Eggs sliced Sweet-breads, carved Sippets, and Oysters; lay in your Head, and place these in and about the Dish; garnish with sliced Orange and Lemon.

A Ragoo of a Breast of Veal.

BONE a Breast of Veal, cut a square piece, then cut the other part into two small Pieces, brown it in Butter, then stew and toss it up in a Pint of Gravy, a little Claret, White Wine, strong Broth, an Onion, two or three Anchovies, Cocks-Combs, Lamb-stones, Sweet-breads blanch'd and sliced, with savory Balls, Oysters, Truffles and Morells, Mushrooms, savory Spice, and Lemon Juice; then toss it up and thicken it with brown Butter, put the Ragoo in the Dish, lay on the square Piece, sliced Lemon, Sweet-breads, Sippets, Bacon, fry'd in Batter of Eggs; garnish it with sliced Oranges.

A Ragoo of Sweet-breads.

SET, lard, and force the Sweet-breads with Mushrooms, the tender Ends of Pallates, Cock's Combs boil'd tender, Spice beat in a Mortar mix'd with fine Herbs and a little grated Bread, and an Egg or two; then fry them thus forced, and toss them up in Gravy, Claret, White Wine, with Cock's Combs and Mushrooms, Spice, and Oysters, diced Lemon; thicken it with brown Butter, and garnish it with sliced Lemon and Barberries.

Chickens

Chickens forc'd with Oysters.

LARD and truss them, make a forcing of Oysters, Sweet-breads, Parsley, Truffels, Mushrooms and Onions; chop these together, and season it, mix it with a piece of Butter, the Yolk of an Egg, tye it up at both Ends and roast them, then make for them a Ragoo, and garnish it with sliced Lemon.

Bombarded Veal.

TAKE a Fillet of Veal, cut out of it lean Pieces as thick as your Hand, round them up a little, then lard them very thick on the round Side, lard five Sheep's Tongues being boil'd and blanch'd, then make a wet season'd Force-meat with Veal, red Bacon, Beef Suet, an Anchovy beaten, roll it into a Ball, then make another tender Force-meat with Veal Fat, Bacon, Beef Suet, Mushrooms, Thyme, Spinage, Parsley, Sweet-Marjoram, Winter-Savory, green Onions; season it and beat it, then forced put it in a Veal Caul, and bake it in a little Pot, then roll it up in another Veal Caul wet with the Batter of Eggs; roll it up like a Polonia Sausage, tye it at both Ends and slightly round, and boil it; your forced Ball being baked, put it in the middle of the Dish,

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your larded Veal being stew'd in strong Broth fry'd in Batter of Eggs lay round it, and the Tongues fry'd brown between each ; then pour on them a Ragoo, lay about it the other Force-meat, cut it as thin as a Half-Crown and fry it in Batter of Eggs ; then squeeze on it Orange, and garnish with Lemon and Orange.

A brown Fricasse of Chickens and Rabbits.

CUT them in Pieces, and fry them brown in Butter, then having a pint of Gravy, a little Claret, White Wine and strong Broth, two Anchovies, two shiver'd Pallates, a Faggot of sweet Herbs and savory Balls and savory Seasoning ; thicken it with brown Butter, and squeeze on it a Lemon.

A white Fricasse of the same.

CUT them in Pieces, wash them from the Blood, fry them on a soft Fire, and put them into a frying-pan with a little strong Broth ; season them and toss them up ; when it is almost enough, put to it a Pint of Cream, thicken it with a bit of Butter roll'd up in Flower.

A Fricasse of Lamb.

CUT a hind Quarter of Lamb into thin slices, season them with savory Spice and sweet Herbs, a Shallot; then fry it on the Fire, toss them up in strong Broth, White Wine, Oysters, Force-meat Balls, two Pallates, a little brown Butter, an Egg or two to thicken it, or a bit of Butter roll'd in Flower, and garnish it with sliced Lemon.

Pidgeons in Surtout.

CLEAN your Pidgeons, then make a Forcing for them, tye a large Scotch Collop on the Breast of each, spit and cover them with Paper, and roast them; then make for them a Ragoo and sliced Orange.

Cutlets à la maintenoy.

SEASON your Cutlets of Mutton with savory Spice and Sweet-breads shreaded; then dip in two Scotch Collops in Batter of Eggs, and clap on both sides of each Cutlet, then a Rasher of Bacon on each side, broil them or bring them off in the Oven; when they are dress'd take off the Bacon, and send up your Collops and Cutlets wrap'd up in a clean white Paper as Letters, or you may leave them out,

and send them up in a Ragoo of Mush-rooms, Oysters, and Sweet-breads ; garnish them with sliced Lemon and Orange.

To Roast a Hare, another way.

SET and lard it with Bacon, make for it a Pudding of grated Bread, the Heart and Liver being par-boil'd and chop'd small, with Beef Suet and sweet Herbs, mix with Marrow, Cream, Spice, and Eggs ; then sow up his Belly and roast it. When it is roasted let your Butter be drawn up with Cream, Gravy or Claret.

To Roast it with the Skin on.

MAKE the Pudding as aforesaid, sow up his Belly, thrust your Hand round him between his Skin and his Body, then rub over the Flesh with Butter and Spice, and sow up the Hole of the Skin, and roast it, bathing it with boiling Water 'till it is above half roasted ; let it dry and the Skin smoke, pull it off by pieces and baste it with Butter, drudge it with Flower, Bread and Spice, sauce him as aforesaid, and garnish with Lemon.

Pullets a la Creame.

LARD and force your Pullets of their own Flesh, boil'd Ham, Mushrooms, Sweet-breads, Oysters, grated Bread, the Yolk of an Egg, Anchovies, a little Cream, Spice and Herbs; roast them and pour on them a white Ragoo of Mushrooms, Oysters, Sweet-breads, Cock's-combs, Truffles, Morels, and Cream, thicken'd with Eggs.

Portugal Beef.

BROWN the Skin of a Rump of Beef in a Pan of brown Butter, and force the lean with Suet, Bacon, boil'd Chesnuts, Anchovies, savory Seasoning, an Onion; stew it in a Pan of strong Broth 'till it is very tender, then make for it a Ragoo with pickled Gerkins, boil'd Chesnuts; thicken it with brown Butter, put it in the Dish, and pour the Ragoo on it, and garnish it with sliced Lemon.

A Leg of Mutton a la Daube.

LARD your Meat with Bacon, half roast it, draw it off the Spit, and put it in as small a Pot as will boil it, a Quart of White Wine, a Pint of Vinegar, strong Broth, whole Spice, Bay Leaves, Sweet

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Marjoram, Savory, Onions ; when the Meat is ready make the Saucē of some of the Liquor, Mushrooms, diced Lemon, two or three Anchovies, thicken it with brown Butter, lay it in the Dish, pour on the Sauce, garnish it with sliced Lemon.

A Leg of Mutton a la Royal.

LARD it with Bacon and slices of Veal larded, roll up your Lard in Spice and Herbs, then bring them to a brown in melted Lard ; boil the Leg in strong Broth, sweet Herbs, an Onion stuck with Cloves ; when it is ready lay it in a Dish, lay round it the Collops, then pour on it a fine Ragoo ; garnish it with sliced Lemons and Oranges.

A Leg of Mutton forc'd.

TAKE the Meat out of the Leg, close to the Skin and bone, mince it with a Pound of Beef Suet, and a good quantity of Thyme, Parsley, and Onions ; beat it in a Mortar, season it with savory Seasoning, and two Anchovies, then wash the inside of the Skin with the Batter of Eggs, and fill it, baste, flower, and bake it ; the Sauce may be season'd Gravy, and put to it a Regalia of Cucumbers and Colly-flowers.

An

An Oyster Loaf.

CUT a round Hole in the top of French Rolls, take out all the Crumb, and smear them over the side with a tender Forc'd-meat made with fat Oysters, part of an Eel, Pistacho Nuts, Mushrooms, Spice, the Yolks of two hard Eggs; beat these well together in a Mortar with one raw Egg, then fry them 'crisp in Lard, then fill them with a Quart of Oysters, the rest of the Eels cut like Lard, Spice, Mushrooms and Anchovies toss'd up in their own Liquor, half a Pint of White Wine; thicken it with Eggs and a bit of Butter roll'd in Flower.

To make Elder Wine.

TAKE three Pecks of Elder Berries, and put to them ten Gallons of Water boiling hot, and let it stand a day and a Night, and then strain it off, and to each Gallon of Liquor put nine Pound of pretty good Sugar, a little Cinnamon and Cloves, but let it boil half an hour before you put your Sugar in, and then half an hour longer, and then let it stand to be almost cold, then put in two or three Spoonfuls of new Yeast, and let it stand to work two or three Days, and tun it up in

a Vessel, and tap it either Blossom-time or Christmas.

To make Raisin Wine.

TAKE five Pound of Raisins (Velvodore) to a Wine Quart of Water, pick the Raisins and bruise them, stir them for nine Days together, then press them and put them in a Cask, fill it full and stop it up close.

To make Orange Wine.

TAKE six Gallons of Spring Water, twelve Pound of fine Powder Sugar, and the White of four Eggs, beat them very well, mingle it into the Water and Sugar boiling half an hour, and skim it very clean, then take fifty Oranges and pare them very thin that there be none of the White, put the Orange Paring into Water and Sugar, and squeeze the Juice of the Oranges in it also; let it stand 'till it is cold, then put in six Ounces of Syrup.

To pickle Ham.

TAKE a little Ham of young Pork, lay it one Night in Salt, the next Morning rub it well with two Pound of six-penny moist Sugar, let it lay twenty four Hours, then add a quarter of a Pound

of

of common Salt; let it lye three Weeks, turning it once every two Days. You may dry it in the Air in a sharp Wind when it is dry Weather.

To salt Hams and Tongues.

TAKE three or four Gallons of Water, put to it four Pound of Bay Salt, eight Pound of white Salt, a Pound of Petre Salt, and a quarter of a pound of Salt Petré, two ounces of Perula Salt, eight pound of brown Sugar, let it boil a quarter of an hour, and skim it well, when it is cold pour it from the bottom into the Vessel you keep it in; let the Hams lye in this Pickle four or five Weeks.

To make Rice Cheese-Cakes.

TAKE a pound of ground Rice, and boil it in a Gallon of Milk with a little whole Cinnamon 'till it is of a good Thickness, then pour it into a Pan, and stir about three quarters of a pound of fresh Butter in it, then let it stand cover'd 'till it is cool, put in twelve Eggs, but leave half the Whites out, a pound of Currans, grate in a small Nutmeg, and sweeten it to your Palate.

To make Harts-horn Jelly.

TAKE a pound of Harts-horn and two Ounces of Ivory Shavings, and six quarts of Spring Water, boil it to three quarts five or six hours, one pint of the Juice of Lemons, seven Whites of Eggs well beat, three quarters of a pound of double refin'd Sugar, a little bit of Allom.

To make Sago.

TO every ounce of Sago put a pint and half of Water, pick your Sago clean, boil it half an hour, skim it clean, then put in Lemons and fine Sugar, and a little Cinnamon to your taste.

To make Cowslip Wine.

FIRST take three Gallons of Spring Water, and put in six Pound of six-penny Sugar, and make it just boil up, and so skim it clean, and let it stand 'till it is almost cold, and take a handfull of the fairest Blossoms of Cowslips, and the Juice of two Lemons, three or four Spoonfulls of Yeast; stir it all together.

To roll a Breast of Mutton.

BONE the Mutton, make a savory Forc'd Meat for it, wash it over with the Batter of Eggs, then spread the Forc'd Meat on it, and roll it in a Collar and bind it with Pack-thread, and roast; put under it a Regalia of Cucumbers.

Beef a la mode.

TAKE a Buttock of Beef interlarded with great Lard roll'd up with savory Spice, minc'd Sage, Parsley, Thyme, and green Onions; put it into a great Sauce-pan, and bind it close with coarse Tape. When it is half done, turn it, let it stand over the Fire on a Stove twelve hours, or in a Campaign Oven. It is fit to be eat cold or hot; when it is cold slice it out thin and toss it up in a fine Ragoo of Sweet-breads, Oysters, Mushrooms, and Pallates.

Veal a la mode.

TAKE a Fillet of Veal interlarded as the Beef, add to the stewing of it a little White Wine. When it is cold you may slice it out thin and toss it up in a fine Ragoo of Mushrooms.

A Pompetone.

TAKE a Fillet of Veal, mince it small with the same quantity of Beef Suet, beat it with a raw Egg or two to bind it, season it with savory Spice, make it into the form of a thick round Pye; fill it thus, Lay in it thin slices of Bacon, squab Pidgeons, sliced Sweet-breads, Tops of Asparagus, Mushrooms, Yolks of hard Eggs, the tender ends of shiver'd Pallates, Cock's-combs blanch'd and sliced.

Sausages.

TAKE Pork, more Lean than Fat, and shred it, then take of the Lean of Pork, and mince it, season each apart with minced Sage, and pretty high of savory Seasoning; clear your small Guts and fill them, mixing some bits of Fat between the minced Meat; sprinkle a little Wine with it and it will fill the better. Tye them in Links.

Polonia Sausages.

TAKE a piece of red Gammon of Bacon, and half boil it, mince it with as much Bacon Lard put to it, minced Sage, Thyme, and savory Seasoning, the Yolks of twelve Eggs, and as much Wine as will bring it to a pretty thick

thick Body ; mix them with your Hands, and fill them in Guts as big as four ordinary Sausages. Hang them in a Chimney a while, and eat them with Oyl and Vinegar.

To dress F I S H.

To boil a Cod's Head.

SET a Kettle on the Fire with Water and Salt, a Fagot of sweet Herbs, an Onion or two, when the Liquor boils put in the Head on a Fish Plate ; in the boiling put in cold Water and Vinegar ; when it is boiled drain and sponge it ; for the Sauce, take Gravy, Claret boil'd up with a Faggot of sweet Herbs, an Onion, two or three Anchovies drawn up with two Pound of drawn Butter, half a pint of Shrimps, and the Meat of a Lobster shreaded fine, then put the Head in a Dish, pour the Sauce thereon, stick small Toasts on the Head, lay on and about it the Spawn, Milt, and Liver, and garnish it with fry'd Parsley, sliced Lemon, and Barberries.

To butter Lobsters.

BREAK the Shells, take out the Meat, and put them into a Sauce-pan with a little season'd Gravy, a Nutmeg, a little Vinegar,

Vinegar, drawn Butter; fill the Shells and set the rest in Plates.

To do them sweet.

SEASON them with Sack, Sugar, Mace, and Lemon-Juice, and garnish it with slic'd Lemon.

To stew a Carp.

TAKE a Brace of living Carp, knock them on the head, open the Bellies, wash out the Blood with Vinegar and Salt, then cut them close to the Tail to the Bone and wash them clean, put them in a broad Sauce-pan, and put thereto a quart of Claret, a pint of White Wine, a Quart of Vinegar, a pint of Water, a Faggot of sweet Herbs, a Nutmeg sliced, large Mace, four or five Cloves, two or three Races of Ginger, whole Pepper, and an Anchovy; cover it close and stew them a quarter of an Hour, then put to it the Blood of the Carps, Salt, and a Ladle of brown Butter, lay about it the Spawn, Milt, and Liver, stick on them toasts, and eat the Lear Broth, or thicken it with brown Butter.

Carps larded with Eels in a Ragoo.

TAKE a live Carp, scale and slice him from Head to Tail in four or five Slices on one side to the Bone, then take

a good silver Eel, and cut it as for Lard as long and as thick as your little Finger, roll'd in sweet Herbs, powder'd Leaves, and savory Seasoning ; then lard it thick on the sliced side, and fry it in a Pan of Lard, then make for it a Ragoo, with Gravy, White Wine, Claret, Vinegar, the Spawn, Mushrooms, Capers, grated Nutmeg, Mace, a little Pepper and Salt ; thicken it with brown Butter, and garnish it with sliced Lemon.

To Roast a Pike.

SCALe and wash a Pike from Head to Tale, lard it with Eels Flesh, roll'd in sweet Herbs and Spice ; roast it at length, or turn his Tail into his Mouth, baste and bread it, or bring it off in the Oven ; let the Sauce be drawn Butter, Anchovies, the Spawn and Liver, Mushrooms, Capers and Oysters.

P O T T I N G.

To Pot Beef.

TAKE a Buttock of Beef, or a Leg of Mutton Piece, cut it into thin slices, season it with savory Seasoning, an ounce of Salt-petre, half a pint of Claret, then having three or four pound of Beef Suet, lay it between every laying of Beef,
tye

tye a Paper over it, and let it lye all night; then bake it with some Houshold Bread, then take it out and dry it in a Cloth, cut it cross the Grain very close; if it is not season'd enough, season it more, then pour the Fat clear from the Gravy, put it close in Pots, set it in the Oven to settle; when it is cold cover it with clarified Butter.

To Pot Pidgeons.

YOUR Pidgeons being truss'd and sea-
son'd with savory Spice, put them in
a Pot, cover them with Butter and bake
them, then take them out and drain them;
when they are cold cover them with clari-
fied Butter. The same Way you may pot
Fish, only bone them when they are baked.

COLLERING.

To Collar Beef.

LAY your Flank of Beef into Ham Brine
a Fortnight, then take it out, and dry
it in a Cloth, lay it on a Board, take out
all the Leather and Skin, cut it cross and
cross, season it with savory Spice, two An-
chovies, and a Handful or two of Thyme,
Parsley, sweet Marjoram, Winter-Savory,
Onions, Fennel; strow it on the Meat,
roll it in a hard Collar in a Cloth, sow it
close,

close, tye it at both Ends, and put it in a Collar Pot, with a Pint of Claret, Cotche-neal, two Quarts of Pump Water; when it is cold take it out of the Cloth and keep it dry.

To Collar Veal.

BONE a Breast of Veal, wash and soak it in three or four Waters, dry it in a Cloth, season it with savory Spice, shred sweet Herbs, a Rasher of Bacon dip'd in Batter of Eggs, and roll it up in a Collar in a Cloth; boil it with Water and Salt, with half a Pint of Vinegar and whole Spice; skim it clean, when it is boil'd keep it in this Pickle.

To Collar Pig.

SLIT your Pig down the Back, take out all the Bones, wash out the Blood in three or four Waters, wipe it dry, season it with savory Seasoning, Thyme, Parsley, and Salt; roll it in a hard Collar in a Cloth, tye it up at both Ends, and boil it with the Bones in three Pints of Water, a handful of Salt, a quart of Vinegar, and a Faggot of sweet Herbs, whole Spice, a little Hing-glaſs; when it is boiled take it off, when it is cold take it out of the Cloth, and keep it in this Pickle.

To

To Collar Eels.

SCOWER your large Silver Eels with Salt, slit them down the Back, take out all the Bones, wash and dry them, season them with savory Spice, minced Parsly, Thyme, Sage, and an Onion; then roll each in little Collars in a Cloth, and tye them close, boil them in Water and Salt, with the Heads and Bones, half a Pint of Vinegar, a Faggot of Herbs, Ginger, a pennyworth of Ising-glass; when they are tender take them up, tye them close again, strain the Pickle, and keep the Eels in it.

To Collar Pork.

BONE a Breast of Pork, season it with savory Seasoning, and a good Quantity of Thyme, Parsley, Sage; rowl it in a hard Collar, in a Cloth, tye it at both Ends, boil it, when it is cold, steep it in the favouring drink.

*PICKLES.**To pickle Mushrooms, or large Cucumbers.*

TAKE a Sliver out of the Side of each Cucumber, and take out the Pulp clean, fill it with scrap'd Horse-radish, slic'd Ginger, Garlick, Nutmeg, whole

whole Pepper, and large Mace ; put in the Sliver again, and tye them with a Thread, then take for the Pickle the best White Wine Vinegar, a handful of Salt, a quartered Nutmeg, whole Pepper, Cloves and Mace, two or three Races of Ginger boiled together, and scumm'd ; then pour it to the Cucumbers boiling hot, and stop them down close two Days. When you intend to green them, set them over the Fire in a Bell-Mettle-Pot in their Pickle, till they are scalding hot, and green, then put them into Earthen-pots, stop them down close ; when they are cold, cover them with a wet Bladder. Thus cover other Pickles.

To pickle Gerkins.

TAKE the hard, small, rough Gerkins that are smooth at one End, wipe them clean, and put them into a Brine strong enough to bear an Egg, two or three Days ; then take the small Pickle as the Melons, and put some Dill-seeds at the bottom of the Pot ; pour the Pickle to them boiling hot, stow them down close two or three days, green them in a Bell-Mettle-Pot, and cover them close as before.

To pickle French Beans.

PUT them a Month in Brine strong enough to bear an Egg, then drain them from the Brine, and have a Pickle as the Melons; pour it to them boiling hot, and green them the same way, and stop it close.

To pickle Walnuts.

SCALD them till the outward Skin will peel off, and put them into Water and Salt nine or ten Days, then wipe them from the Brine, and pour on them the same Pickle as the Melons, boiling hot; when it is cold, put Mustard over it.

To pickle Mushrooms.

TAKE your small hard Buttons, cut the Dirt from the bottom of the Stalks, wash them with Salt-water and Milk, and rub them till they are clean; rub them with Fennel, then put them into another Pan of Salt-water and Milk; when it boils, throw in your Mushrooms, and when they are boiled quick and white, strain them through a Cloth, cover them up with the rest of the Cloth, and let them cool in it; let your Pickle be half White-wine, and half Vinegar, with sliced Nutmeg, Ginger, large Mace, whole Pepper and

and Cloves: When they are cold, stop them up in Glasses. The same way you may do Colliflowers.

To pickle Beet-Roots and Turnips.

BOIL your Beet-Roots in Water and Salt, a pint of Vinegar, a little Cotchinal; when they are half boiled, put in the Turnips being pared, when they are boiled, take them off, and keep them in this Pickle.

To pickle Red Cabbage.

SLICE the Cabbage thin, and put to it White-wine Vinegar and Spice cold.

To pickle Flowers.

DICKLE them in half White-wine, and half Vinegar and Sugar; when cold, put them up.

To pickle Onions.

TAKE your small white Onions, lay them in Water and Salt, put to them a cold Pickle of Vinegar and Spice.

To pickle Barberries.

PICKLE your Barberries being fine in Bunches, only in Water and Salt, strong enough to bear an Egg.

To pickle Smelts.

YOUR Smelts being gutted, lay them in a Pan in Rows, lay on them sliced Lemon, Ginger, Nutmeg, Mace, Pepper and Bay-Leaves powder'd, and Salt; let the Pickle be Red-wine Vinegar, bruised Cottchineal, Peter-Salt; you may eat them with Lemon and Pickle, as you eat Anchovies.

To pickle Quinces.

CORE your fine Quinces, cut two or three of the worst of them to pieces, boil them with the Cores in Water and Salt, stale strong Beer, core them well, and strain them, then put to this Pickle your fine Quinces, and scald them, then take them off, and keep them in this Pickle.

To pickle Oysters.

TAKE a Quart of large Oysters in the full of the Moon, boiled in their own Liquor for their Pickle; take this Liquor, a pint of White-wine, Mace, Pepper and Salt, boil and scum it; when cold, put the Oysters and Liquor together, and cover them close with a wet bladder.

To

To boil Pidgeons.

BOIL them with whole Spice, and boil them afterwards in this Pickle; take three pints of Water, a quart of White-wine, a quart of Vinegar, season it with savory Seasoning, when boiled, take them up, when cold, keep them in this Pickle, and eat them with Oil and Vinegar.

To Mackinate Tongues.

BLANCH them, being boiled in Water and Salt, and put them in a Pot or Barrel, and make the Pickle of as much White-wine Vinegar as will fill it, boiled up with savory Seasoning, Ginger, a Fagot of sweet Herbs; when it is cold, put in the Tongues, with sliced Lemons, and cover it close with a Bladder and Leather; when you eat them, beat up some of the Pickle with Oil, and garnish with sliced Lemon.

To Salt Hams and Tongues.

TAKE three or four Gallons of Water, put to it two Ounces of Prunella Salt, four pound of white Salt, four pound of Bay-Salt, a quarter of a pound of Salt-Peter, an Ounce of Alom, a pound of brown Sugar; let it boil a quarter of an Hour, scum it well, when it is cold, se-

ver it from the bottom into the Vessel you steep it in.

Let Hams lye in this Pickle four or five Weeks, a Clod of Dutch Beef as long; Tongues a Fortnight; Collard Beef eight or ten Days; dry them in a Stove or Wood-Chimney.

J E L L I E S.

Hartshorn Jelly.

PUT half a Pound of Hartshorn into an earthen Pan, with two Quarts of Spring-Water, cover it close, set it on the Fire all Night, then strain it into a Pipkin that is clean, with a Pint of Rhenish-wine, and half a Pound of Sugar, the Juice of three or four Lemons, three or four Blades of Mace, and the White of three or four Eggs; let it simmer over the Fire, and turn up the first Turning, until it be clear in the simmering: take Care that it curdle not.

Calves-Feet Jelly.

BOIL a Pair of Calves Feet in Water, with the Meat cut off the Bones; season it as the Hartshorn Jellies, when cold, take the Feet from the top, and the Dross from the bottom: Keep it for use.

A Ribbon Jelly

IS made with the coloured Jellies hereafter mentioned ; first run one of these Colours in a Glass, when it is cold, run another as cold as you can, and then another. Thus you may do all the rest.

To Run Colours.

HAVE in your several small Pipkins strong Jellies, ready seasoned ; have also several Musling Rags ty'd up close, one with bruised Cotchineal, another with Saffron ; and another with Spinnage Juice : Put your Rags into the several Pipkins, and as you would have the Colour rise, fine them with the Whites of Eggs, and run them through several Rags.

A Bla Manger.

POUR half a Pound of Hartshorn into an earthen Pipkin, with two Quarts of Spring-water, then run the Jelly thro' a Napkin ; pour to it half a Pound of Jordan Almonds well beat, mix with it Orange-flower-water, a pint of Milk or Cream, the Juice of two or three Lemons, and double refined Sugar ; let it simmer over the Fire, and take Care least it burn, drain it through a Sieve two or three times,

put it in a Glass, and colour it as you please.

To Jelly Fish.

CLEANSE living Tench, draw and boil them in as much Water as will cover them, with a little Vinegar and Salt, five or six Bay-leaves, large Mace, whole Cloves, a Fagot of sweet Herbs ; when boiled, take out three or four you intend to jelly, leave the rest in, and put to them a little Flsing-glass steeped in fair Water, and boil it more ; when it is Jelly, beat the Whites of four Eggs, and mind that it curdles not ; set it on the Fire again till it riseth with a thick Scum, then strain it through a Napkin, and tye it up again till it is all clear, and lay the Fish you intend to jelly in a Dish, and run the Jelly on them.

The same Way may be done Crawfish, Prawns or Carps.

A Whip Syllabub.

PUT a Pint of Cream into a hot Pan, with a little Orange-flower-water, two Ounces of white Sugar, or more, the Juice of a Lemon, the White of three Eggs ; beat these together, then having in your Glasses Rhenish Wine, Sugar, lay on the Froth with a Spoon, heaped up as light as you can.

A Sack Poffet.

TAKE fourteen Eggs, leave out half the Whites, beat them with a quarter of a Pound of white Sugar, Orange-roots sliced very thin, with a quarter of a Pint of Sack, mix it well together, set it on the Fire, keep it stirring all one way; when it is scalding, put in another White, then stir it, pour into it a Quart of Cream boiling hot, with a grated Nutmeg boiled in it; then take it off the Fire, clap a hot Pye-plate on it, and let it stand a quarter of an Hour.

Chocolate Cream.

TAKE a Pint of Cream with a Spoonful of scraped Chocolate, boil it well together, mix with it the Yolks of two Eggs, and thicken it on the Fire; pour it into a Chocolate Pot, holding it pretty high from the Fire..

Snow Cream.

TAKE a Pint of Cream, with the Whites of four Eggs, fine Sugar, a little Honey-water, whip it up in a broad Earthen-pan, and take off the Froth as it riseth.

Orange Butter.

TAKE the Whites of five Eggs boiled hard, put to it a Pound of Butter, a little fine Sugar, with a Spoonful of Orange-flower-water, work it through a Sieve : Almond and Potatoe Butter is made the same Way, but let them be pounded and blanched.

To coddle Codlings.

PUT your fair Codlings in a brass Pan, with Water over a Charcoal Fire, till they are scalding hot ; keep them close covered, when they will skin, then skin them, and put them in again with a little Vinegar, and let them lye till they are green.

To cure, or sweeten a Cask.

IF your Cask be musty, boil Pepper beaten in Water, an Ounce to a Hogshead, fill your Vessel therewith scalding hot, and so let it stand two or three Days : Or else take about two Pound of Quick-lime, to six or seven Gallons of boiling hot Water, which put into your Cask, and stop it up close, and rowl it up and down, till the Lime be thoroughly slacked.

To make Lemon Jelly.

TAKE five large Lemons and squeeze out the Juice, and beat the Whites of six Eggs very well ; put to it twenty Spoonfuls of Spring-water, and ten Ounces of double refined Sugar, beat, and sifted, mix all together, and strain it through a Jelly Bag, and set it over a gentle Fire, with a Bit of Lemon Peel in it ; stir it all the while, and scum it very clean ; when 'tis as hot as you can bear your Finger in it, take it off, and take out the Peel, and pour your Jelly into Glasses.

To make Lemon Cream.

TAKE the Juice of four large Lemons, and half a Pint of Water, and a Pound of double refined Sugar beat fine, and the Whites of seven Eggs, and the Yolk of one and a half beat well ; strain, and set it over a gentle Fire, scum, and stir it all the while, and when 'tis very hot, but not boiling, pour it into your Glasses, or China Cups.

To Green Apricocks.

TAKE green Apricocks about the middle of June, or when the Stone is hard, put them on the Fire in cold Water three or four Hours, cover them close,

but first take their Weight in double refined Sugar, then pare them nicely ; dip your Lumps of Sugar in Water, and boil the Water and Sugar very well, then put in your Apricocks, and let them boil 'till they begin to open ; then take out the Stone and close it up again, and put them into your Syrrup, and let them boil 'till they are enough, scurting them all the while, then put them in Pots.

To preserve Ripe Apricocks.

GA
THER your Apricocks of a fine Colour, but not too ripe, then weigh them, and to every Pound of Apricocks put a Pound of double refined Sugar, beat and sift it ; then pare your Apricocks, but first stone them as you pare them ; put them into the Pan you do them in, with Sugar strow'd over and under them ; but let them not touch one another, but put Sugar between them ; cover them up, and let them lye 'till the next Day, then stir them gently 'till the Sugar is melted ; then put them on a quick Fire, and let them boil half an Hour, scuming them exceeding well all the while ; then take it off, and cover 'till 'tis quite cold, then boil it again, scuming it very well 'till they are enough ; so put them in Pots or Glasses.

To

To Preserve the Great White Plum.

TO a Pound of Plumbs, put three Quarters of a Pound of double refin'd Sugar in Lumps; dip your Sugar in Water, and boil and scum it very well; slit your Plumbs down the Seam, and put them into the Syrup with the Slit downward; let them stew over the Fire a Quarter of an Hour, scum them very well, and take them off, and when cold turn them, and cover them up, and turn them in the Syrrup every Day two or three times, for five or six Days together; then put them in Pots.

To Preserve Cherries.

GAITHER your Cherries of a bright Red, not too ripe, weigh them, and to every Pound of Cherries, put three Quarters of a Pound of double refin'd Sugar beaten very fine; stone your Cherries, and strow some Sugar over them as you stone them, to keep their Colour. Take the rest of your Sugar, and near half a Pint of Water, and boil and scum it, then put in three Spoonfuls of the Juice of Currants that was infused in Water; give it another Boil and Scum, then put in your Cherries, boil them 'till they are tender, then pour them into a China Basin, cover them with Paper, and set them by twenty four Hours;

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then put them into your preserving Pan, and boil them 'till they look clear ; put them in your Glasses clean from the Syrrup, and put the Syrrup on them, strain'd through a piece of Muslin.

To make Gooseberry Gamm.

GA T H E R your Gooseberries full ripe, of the green Sort, top and taile them, and weigh them, a Pound of Fruit to three Quarters of a Pound of double refin'd Sugar, and half a Pint of Water; boil your Water and Sugar together, scum it, and put in your Gooseberries, and boil them 'till clear and tender ; break them, and put them into your Pots.

To Candy Orange Flowers.

TA K E Orange-flowers stiff and fresh gathered, boil them in a preserving Pan in a great Quantity of Spring-water, when they are tender, take them up, drain them through a Sieve, and dry them very well between Napkins. Take the Weight in double refin'd Sugar, and to a Pound of Sugar, half a Pint of Water ; boil it 'till it will stand in a thick Drop, and when 'tis almost cold, put it to your Flowers in a China Bason ; shake them well together, and set them in a Stove, or in the Sun, and when they begin to candy, take them out, and

and lay them on Glasses to dry; sift Sugar over them, and turn them every Day 'till they are crisp.

The Duke of Buckingham's Padding.

TAKE a Pound and a Quarter of Beef Suet, skin, and shred it, add to it six Spoonfuls of Flower, four Spoonfuls of white Sugar, a grated Nutmeg, a little Salt, three Quarters of a Pound of ston'd Raisins; then mix it up with eight Yolks of Eggs, four Whites well beat, with two Spoonfuls of Sack, or Orange-flower-water, and four Spoonfuls of good Cream; mix these well together pretty stiff, butter a Cloth, and tye it up close; put it in the Pot when the Water boils, and let it boil four Hours; melt Butter for Sauce.

To make the Spread-Eagle Pudding.

CUT off the Crust of three stale Half-penny Rolls, and slice them into a Pan, then set three Pints of Milk on the Fire, make it scalding hot, but not boil; so pour it over your Bread, and cover it close, and let it stand an Hour, then put in a good Spoonful of Sugar, a very little Salt, a Nutmeg grated, a Pound of shred Suet after 'tis skinn'd, half a Pound of Currants wash'd and pick'd, four Spoonfuls of cold Milk, ten Yolks, and five Whites

Whites of Eggs : When all is in, stir it well together, and butter your Dish ; an Hour will bake it.

A plain boil'd Pudding.

TAKE a Pint of Cream, and mix with it six Eggs well beat, and two Spoonfuls of Flower, half a Nutmeg grated, a little Salt and Sugar to your Taste ; butter a Cloth, and put it in when the Pot boils ; give it two or three turns in the Pot at first going in ; half an Hour will boil it ; melt Butter for Sauce.

A fine Bread Pudding.

TAKE three Pints of Milk and boil it, when 'tis boiled, put to it a small Nutmeg grated, more than a Quarter of a Pound of Sugar, three Quarters of a Pound of Butter, and when the Butter is melted, pour it into a Pan over eleven Ounces of grated Bread ; cover it up, and when 'tis cold, put to it ten Eggs well beat, stir it well together, and butter a Dish ; pour it into your Dish when 'tis just going into the Oven ; three Quarters of an Hour will bake it.

Boil a Piece of Lemon Peel in the Milk, and take it out again.



RECEIPTS IN PHYSICK.

For the STONE in the Kidneys.

TAKE Daffy's Elixir, four Spoonfuls, Oil of Olives two Spoonfuls, Liquid Laudanum three Drops, Oil of Turpentine twenty Drops; mix them with Sugar, and take this Dose at the Beginning of the Fit.

A Drink to prevent the Plague.

TAKE three Pints of the best Muscaldine, and boil in it Sage and Rue of each one handful, until one Pint be wasted, then strain it over the Fire again, and put therein a Pennyworth of long Pepper, half an Ounce of Ginger, a quarter of an Ounce of

of Nutmegs, all beaten together ; let it boil a little, then put to it four Penny-worth of Mithridate, two Pennyworth of Treacle, a quarter of a Pint of Aqua Vitæ, stir them well together, take a Spoonful of it warm, both Morning and Evening, if you be much afflicted, if not, once Day is sufficient.

To make a Water for the Stone.

TAKE of the Herbs Sorrel, Sage, Germander, Lavender, Fennel, Parsley, Thyme, Winter-savory, Penny-royal, Hyssop, of each two Handfuls, chop them all together, and infuse them twenty four Hours in three Gallons of small Ale ; slice two or three Nutmegs, and put to it Venus-Turpentine well washed in Red-rose Water, the Quantity of a Walnut, and as much Live-Honey, then put all into a Linnen Bag and distil it, draw in all five Quarts ; of which may be drank four or five Spoonfuls in White-wine, or any other Liquor : If your Urine is too sharp, take it three Mornings before the Full Moon, and three before the Change of it ; if it be taken at the beginning of a Fit, it often carries it off.

To

To cure the Stone.

TAKE Marsh-mallow Roots two Ounces, a Spoonful of Pearl Barley, two Handfuls of Melon-Leaves, half an Ounce of Liquorice, Daucus Seeds half an Ounce; boil them in a Quart of Water, and a Pint of Ale, until one third of it be wasted, then strain it, and drink half a Pint of it very warm.

To make Pomatum.

TAKE a new Pipkin, and put in a Quart of fresh Oil of Trotters, two Ounces of Spermacetyl, two Ounces of white Wax, cut it small, and put them both in the Oil; set it over a clear Fire till the Wax is melted, then pour it into a new Pan, and take a Quart of Rose-water and add to it, till it comes to a Paste, and put it into Pots for your Use; half the Quantity is enough to make at a time.

*Dr. Gibbon's Receipt for a Consumption,
instead of Asses Milk.*

TO three Pints of Water, put forty Snails, two Ounces of Eringo Root, two Ounces of French Barley; boil it to one Quart, then strain it, and take two Spoonfuls in half a Pint of Milk twice a Day.

An excellent Remedy for a Consumption.

TAKE half an Ounce of the best Raisins of the Sun, stone them, and put to them two Ounces of brown Sugar-candy, then beat and incorporate them together in a stone or wooden Mortar, and in the beating of them, put in half a Spoonful of the Oil of Sweet Almonds, until they are pretty well moistned, and when it is beaten like a Conserve, take as much as a Nutmeg Night and Morning.

Another for the same.

TAKE twenty Snails, and a Handful of broad Daifes, and put in a Quart of Water, and gently boil it to a Pint; take a Spoonful every Morning in some Milk.

Another for the same.

TAKE twelve Leaves of Holford to two Quarts of Spring-water, the Spring rising against the Sun in the Morning; boil it to a Quart, and then take one Quart of New Milk, boil it, and let it be cold both, and then mix it; drink it as common Drink, and no other.

A Diet-Drink.

TAKE one Pound of Lime to one Gallon of Water boiling, letting it stand all Night, strain it off clear, to make it,

it, sweeten it with Liquorish or Figs, drinking it Morning and Evening, eating a Crust.

To make Surfeit-Water.

TAKE a Peck of Poppies, to which you must put two Gallons of Brandy, two Pound of Figs, two Pound of Dates, stone your Raisins, slice your Figs and Dates; two Ounces of Liquorish cut small, two Ounces of Anniseeds bruised, with a handful of Marigold-flowers, a handful of red Rose-leaves, a little Balm and Mint cut small; put all these into an earthen Vessel, and let it stand warm a fortnight, and then strain it off, and bottle it; you may make White Surfeit-water of the Lees of it.

Another Way.

TAKE ten Gallons of Brandy, ten Pound of Poppies, two Pound of Figs sliced, two Pound of Raisins sliced, three quarters of a Pound of Liquorice thin sliced, six Ounces of sweet Fennel Seeds, six Ounces of Anniseeds bruised; let these infuse nine or ten Days, stirring it every Day.

To make Cholick Wine.

TAKE Guiacum Chips, Elecampane Roots, Liquorice sliced, Coriander Seeds bruised, of each two Ounces and a half,

half, a Pound of Raisins stoned, one Ounce of Rhubarb, and an Ounce of Sena, infuse them in three Quarts of small Anniseed Water six Days, shaking of it twice or thrice a Day, the two last Days let it stand without, then pour it off softly as long as it runs clear through a Jelly-Bag, then bottle it up, and stop it close; take five Spoonfuls at a time, if the Fit continues, repeat it the same Day; it may be taken any time for a Surfeit; take the same Quantity for a Cough, or Weakness in the Lungs, two or three Spoonfuls in a Morning fasting, three or four Mornings running, according as your Body is in Strength.

To make Snail-Water.

TAKE of Jæmaris, Coltsfoot, Harehound, Maidenhair, Balm, Spear-mint, of each a good Handful, and three Handfuls of Ground-Ivy; bruise them, or chop them a little, and put them into a Gallon of Milk, with half a Peck of Snails first bruised; let the Ingredients stand all Night in your Still; you must distil them over a gentle Fire, in a cold Still; stir it two or three times in the Still, that it may not burn. Take half a Pint for a grown Person fasting in the Morning, and last at Night, sweetned with white Sugar-candy, and a Quarter of a Pint for a Child.

To

To cure the Yellow Jaundice.

TURMERICK one Ounce, one eighth Part taken twice a Day, in a little warm Ale, or Water-Gruel.

To make White Drink.

TAKE half an Ounce of Hartshorn to a Quart of Water, boil it till it comes to a Pint.

An approved outward Remedy for the Gout.

TAKE the oldest Tallow you can get, if it be but a Year old it will do, and Garlick, of each equal parts; stamp them together, and spread it on Canvas, and lay it on. It eases the Pain, and draws out the Humour to Admiration.

A present Remedy for the Cholick.

TAKE of the Powder of Yarrow one Dram, in a Glafs of warm Wine, or any other Vehicle.

A Diet-Drink to cool and clear the Blood, and to correct sharp Humours.

TAKE Figs, Raisins sliced, of each four Ounces, Anniseeds and sweet Fennel bruised, of each three Ounces, Liquorice two Ounces, Cinqfoil two handfuls, Mallow Roots and Fennel Roots, of each three Ounces; boil them in four Quarts

Quarts of Water for a quarter of an Hour, then strain it, and sweeten it with Sugar-candy ; when it is cold, put it in Bottles, drink of it three times a Day.

An experienced Remedy for the Ague.

TAKE a Spoonful of good hot Mustard, mix it with a Draught of hot Ale ; let the Patient drink when he finds the Fit coming upon him ; if it cures not in the first time, repeat it two or three times.

A Preservative against the Plague.

TAKE Venice Treacle, Mithridate, of each one Ounce ; the Confection of Alkermes two Drams, Conserve of Wood-sorrel two Ounces ; mix them together, and take the Quantity of a Walnut every Morning.

Another of the same.

TAKE one Dram of Venice Treacle every Morning, in distilled Water of Wood-sorrel.

A safe and universal purging Potion.

TAKE of the best Sena half an Ounce, Sweet Fennel bruised, one Dram ; steep them all Night in somewhat more than a quarter of a Pint of Ale, next Morning strain and press it out, and dissolve in

in the Liquor one Ounce of good Manna,
then strain it again.

For the Rheumatism.

TWO Spoonfuls of Linseed Oil made
without Fire ; take it in the Morning
fasting, and as much before going to
Bed for nine Days together, and keep very
warm.

For the Green Sickness.

TAKE six Quarts of Spring-water,
two Handfuls of Pennyroyal, a Hand-
ful of red Fennel, a Pound of the Belly of
Pork, and stew them to three Quarts, and
take half a Pint Morning and Night.

To make Pomatum.

TAKE a Pound and a half of Sheeps
Heels, you must take the Skin off,
and lay it in Spring-water one Day, then
take it out, and beat it well with a Rowl-
ing-pin, till it is white. Put it into a
clean Pot, and put to it one Ounce of
Camphire, and eight Pennyworth of Sper-
macetyl ; stop the Jugg very close, and set
it in a brass Pot over the Fire till it is dis-
solved ; take care that no Water get into
the Jugg as it is boiling ; when it is all
melted, take it out, and pour it into a
clean earthen Bason, wherein is a little
Rose-water, and when it is cold, it will be

K a Cake ;

a Cake; then keep it in white Paper for fear of Dust.

For the Cholick, or Griping in the Guts.

TAKE Sage and Mint, boil them in a fit Proportion of Claret, then strain and sweeten it with Sugar.

For a Hoarseness.

TAKE one Quart of Pennyroyal Water, one Ounce three Quarters of Spanish Liquorice, simmer it over the Fire.

*Bitter Draught to strengthen the Stomach
and Nerves.*

TAKE the Roots of Gentian and Zedoary thin slic'd, the thin Parings of Oranges, and Seeds of Cardamums, of each one Dram, the Powder of compound Senna two Drams, pour upon these a Pint of boiling Water, infuse a Quarter of an Hour before the Fire, not on it; add to it four Spoonfuls of Compound Wormwood-water: Take four Spoonfuls in the Morning fasting; you may sleep after it. Repeat the same three Hours after Dinner, fasting two Hours after it.

A Gargle

A Gargle for a Sore Throat.

TAKE an Ounce of Red Rose-leaves, a Quarter of an Ounce of Pomegranate-Flowers, freed from the Husks and Seeds, one Dram of Cochineal finely powder'd, Spring-Water a Quart, Spirit of Sulphur a Quarter of an Ounce, put them all together in a Quart Bottle, infuse it cold about a Week, often shaking the Bottle, then strain it off without pressing: When you use it, take two Spoonfuls of the Gargle, and four of Spring-Water warm'd, with a Lump of fine Sugar in it; wash your Mouth very well with it, and spit it out, afterwards gargle your Throat well with it; do this especially the first thing in a Morning, fasting an Hour after it, and the last thing at Night; and at other times as you think convenient.

Eye-Water.

TAKE Eyebright, Plantain, and Red Rose-Water, of each one Ounce, the purest White Vitriol one Dram finely powder'd, Spirit of Wine camphorated, twenty Drops; mix these well together; let it settle a Day or two, then pour off the clear from the yellow Settlement: When you use this Water, you must mix it with Pump or Spring-Water and you wash

your Eyes with it ; as to the Strength of it, you must mix as your Eyes can bear it ; so make it stronger by degrees as you see occasion. This is good, if the Eyes are Bloodshot, or a waterish Rheum in them.

Another : To wash the Eyes, if 'tis a dry, hot Humour.

TAKE a little Wine-Glass of Plantain-water, as much White-Rose-water, and Mountain, or White Madera Wine, and a little Powder of Tutty ; mix it very well, and keep it in a Phial ; strain it as you use it, and wash your Eyes as you see occasion.

A Liniment to make the Hair grow.

TAKE Gum Laudanum six Drams, Bears-grease two Ounces, Honey half an Ounce, Southernwood powder'd, three Drams, Oil of Nutmegs one Dram, Balsam of Peru two Drams ; mix all very well. This is recommended for those Places which are Bald ; but they are first order'd to be rubb'd with an Onion 'till very red, and then to be done over with this, which is to be repeated two or three times in a Day for three Months.

A good

A good Remedy for the Toothach.

TAKE a little Cotton, and imbibe it in Lucatellus Balsam melted in a Spoon, and put it in the hollow Tooth.

Take Camphire and Opium, of each as much as a Pin's Head, and put it in the hollow Tooth.

Another.

TAKE Mastich one Scruple, Camphire and Opium, two Grains of each, Origany one Drop; make it into a Pellet.

Or, Take Frankincense, and Matthew's Pill, of each ten Grains, and with one Drop of Oil of Cloves, make into a Pellet. Either of these stopped into the Hollow of an aching Tooth, or between that and the next, will often procure Ease.

A Powder to clean the Teeth.

TAKE Pumice-Stone, Scuttle-Fish-Bone, one Ounce of each, Tartar of Vitriol, Mastich, two Drams each, Musk, one Scruple, Oil of Rhodium three Drops; mix all into a fine Powder.

D I N N E R. Five in a Course.

F I R S T C O U R S E.

Soup to be re-
moved for Carp
Stew'd.

Beans and
Bacon.

Sallad

Fricassee.

Chine of Veal.

D R A W I N G



D I N N E R.

S E C O N D C O U R S E.

Partridges or
Roasted Capons.

Pease
or Veal
Sweet-
breads.

Tarts.

Fry'd
Pasties.

Rabbits or
Wild Ducks.

D I N N E R.
F I R S T C O U R S E.

Soup, and a re-
move of Ham
and Chickens.

Fricasee
of Chick-
ens.

Pidgeon
Pyc.

A Bread
Pudding.

Sirloyn of
Beef.

DINNER.
SECOND COURSE.



Pheasants
Roasted.



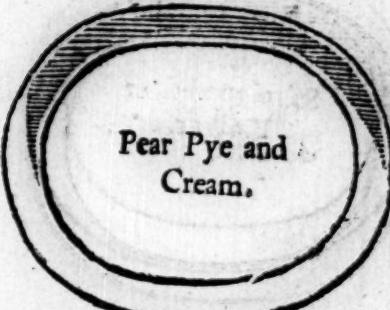
Snipes.



Tarts..

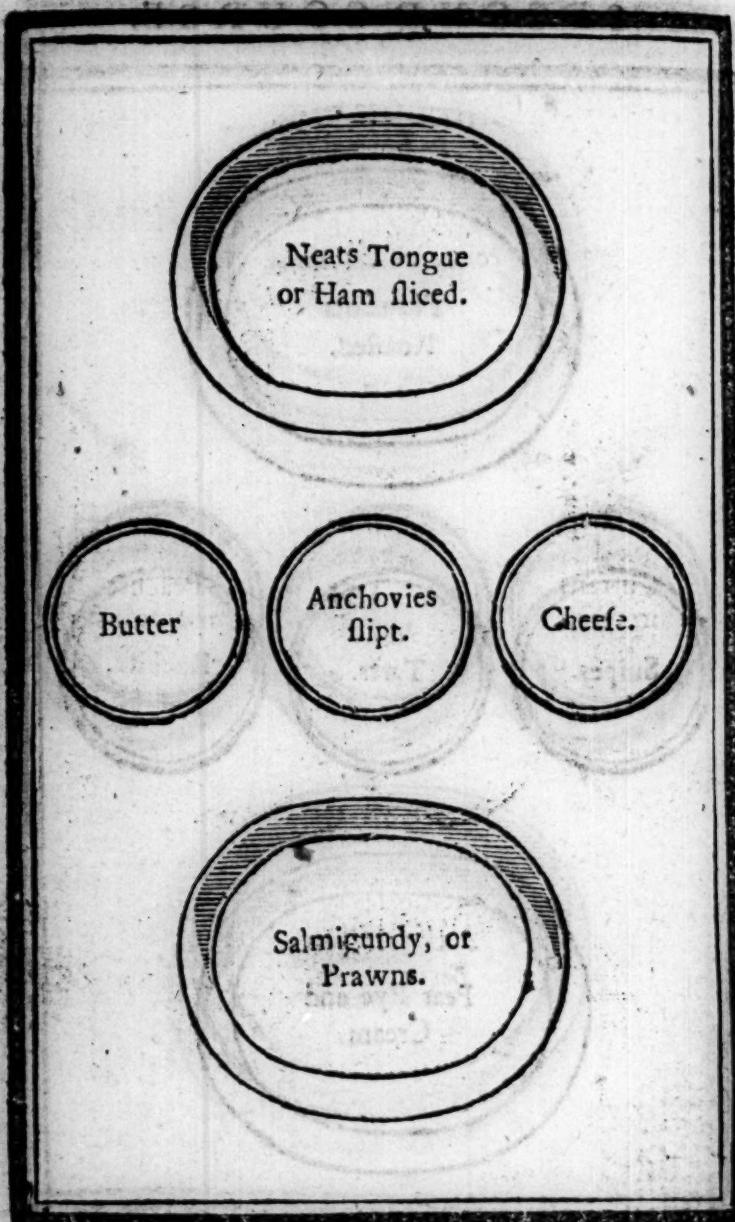


Rabbits.



Pear Pye and
Cream.

REGALIA for a Sideboard.



REGALIA for a Side board.

Jellies or Custards.

Currans
or Cher-
ries.

Sallad
or a Mel-
lon.

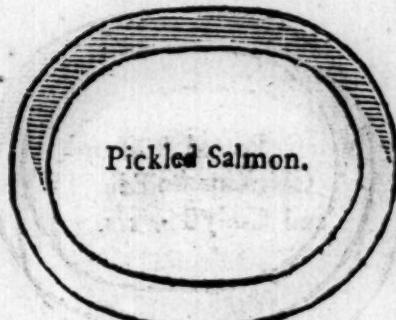
Peaches
or plumbs

Goosberry
Fool, or Rasp-
berry Cream.

REGALIA for a Side-board.

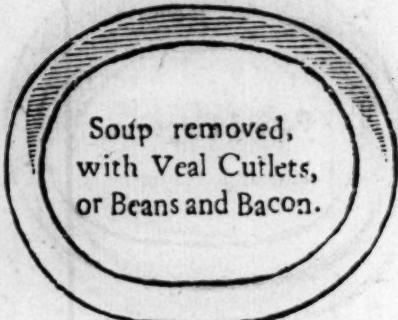


REGALIA for a Side-board.



FIRST COURSE.

Five Dishes.



Soup removed,
with Veal Cutlets,
or Beans and Bacon.



Stew'd
Eels.



Grand
Sallad.



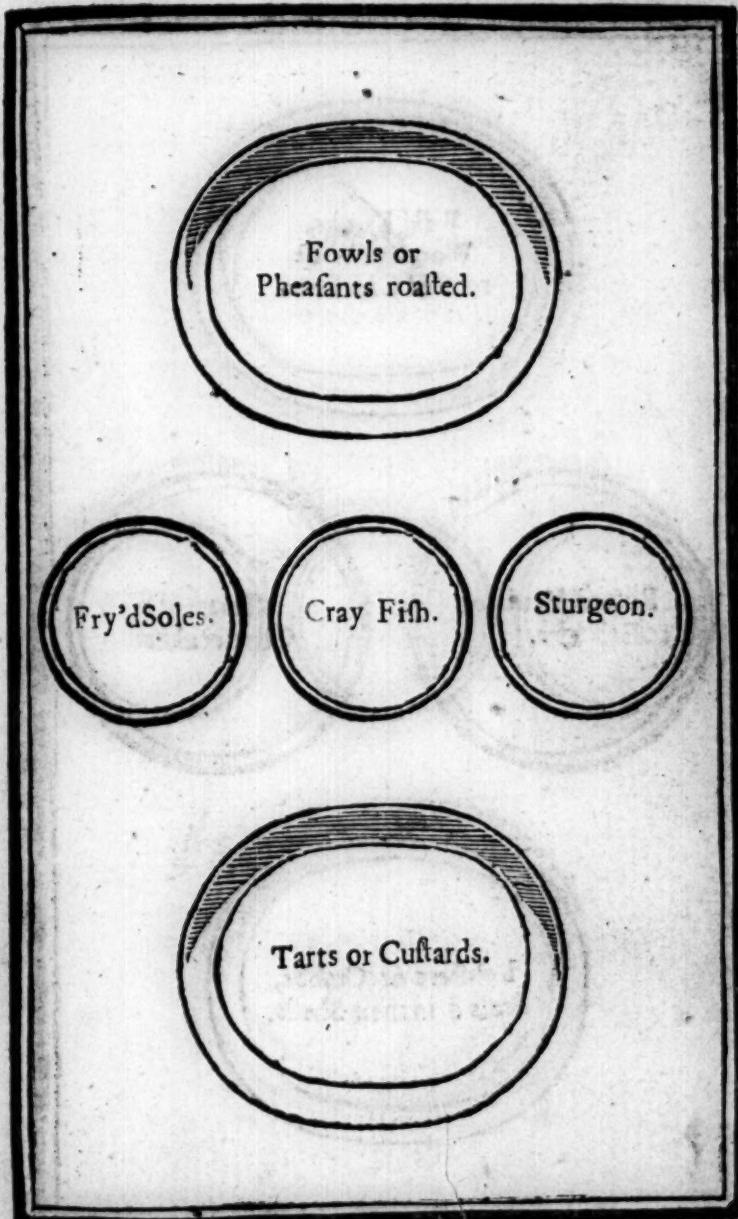
Carp
Stew'd.



Chickens boil'd
and Collyflowers.

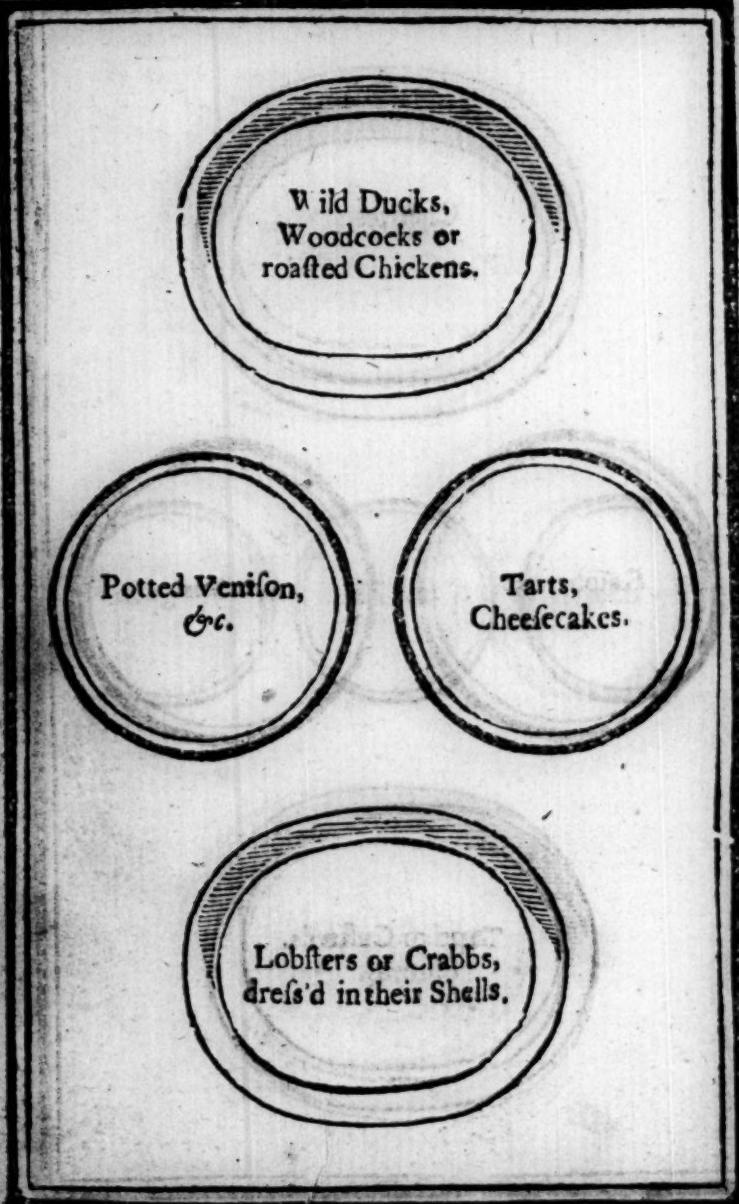
SECOND COURSE.

Five Dishes.



S U P P E R.

Four Dishes and Plates.



Wild Ducks,
Woodcocks or
roasted Chickens.

Potted Venison,
&c.

Tarts,
Cheesecakes.

Lobsters or Crabbs,
dress'd in their Shells.

F R U I T S.

To be disposed after Supper of four Dishes.



Cherries.



Raspberries.



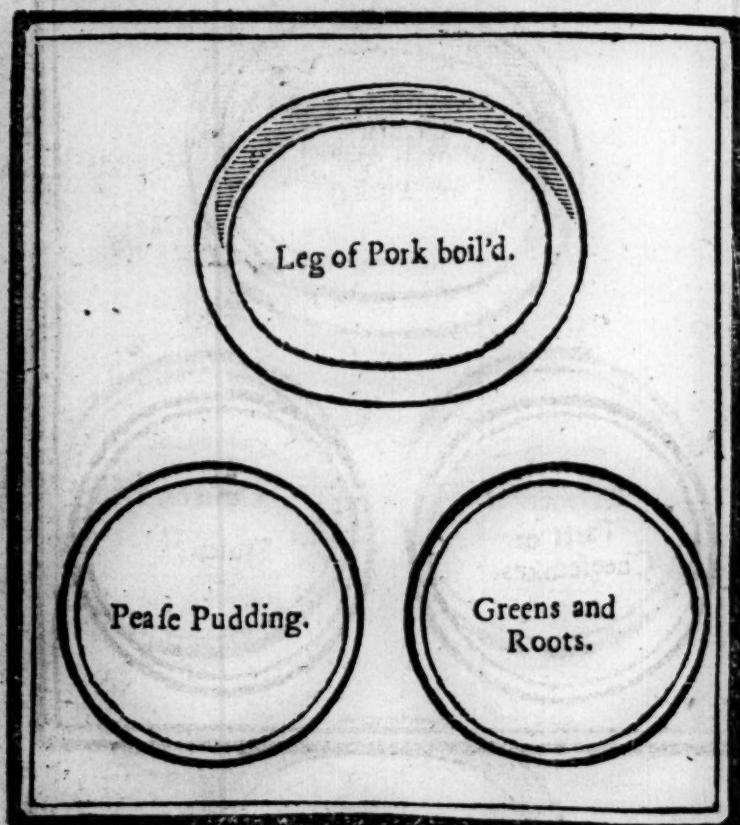
Currans.



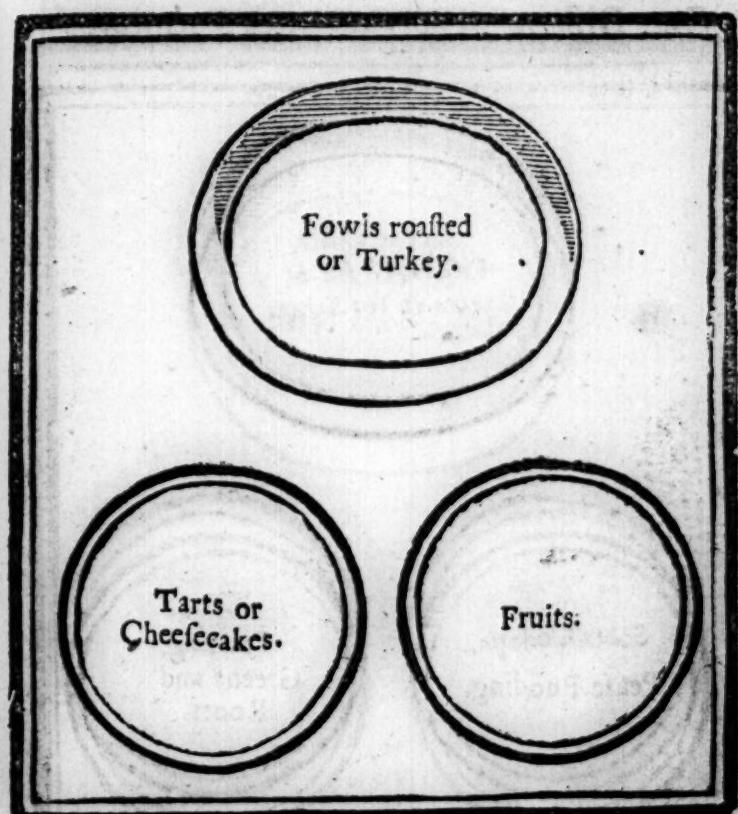
Apricocks and
Plumbs.

D I N N E R.

One Dish at a Service, with Furniture.



Second Service with Furniture.



First Service for three Dishes.

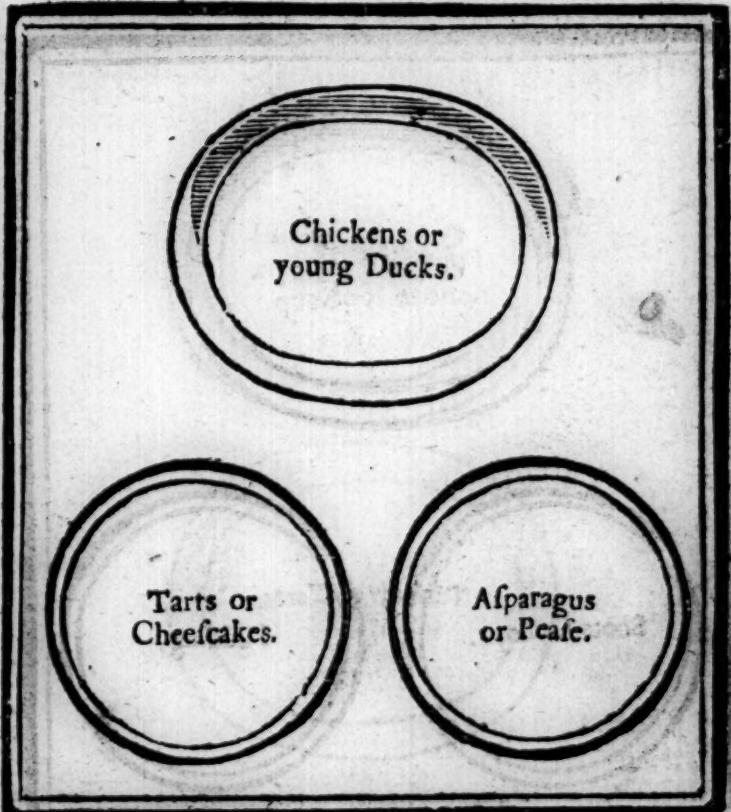


Fish boild for a
remove for Soup.

Scots Collops.

Pudding.

SECOND SERVICE.



Chickens or
young Ducks.

Tarts or
Cheescakes.

Asparagus
or Pease.

Supper of Two Dishes.



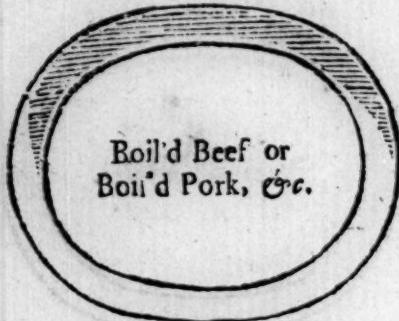
Chickens roasted
or Scots Collops.

Tanzey or Tarts.

Fruits to be disposed after Supper in two
Dishes or Plates.



First Service for two Dishes.



SECOND SERVICE.



THE

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